

Your
KELVINATOR
Electric Range

Prepared by
The Home Economics Department
Nash-Kelvinator Corporation

Kelvinator Division

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Foreword

You will find in your Kelvinator range something more than just a different kind of cooking appliance. Rather it brings you a new and greatly simplified method of cooking.

No two women cook alike or use a range in exactly the same manner. The purpose of this book is not an attempt to teach you how to cook, but rather how to get the best results from your Kelvinator electric range, cooking in your own way.

You will probably deviate from our suggested time and temperature charts to allow for such variables as type of cooking utensils, altitude, and the individual tastes of your family. The same is true of the sample recipes, which are included merely as a guide to adapting your own familiar favorites.

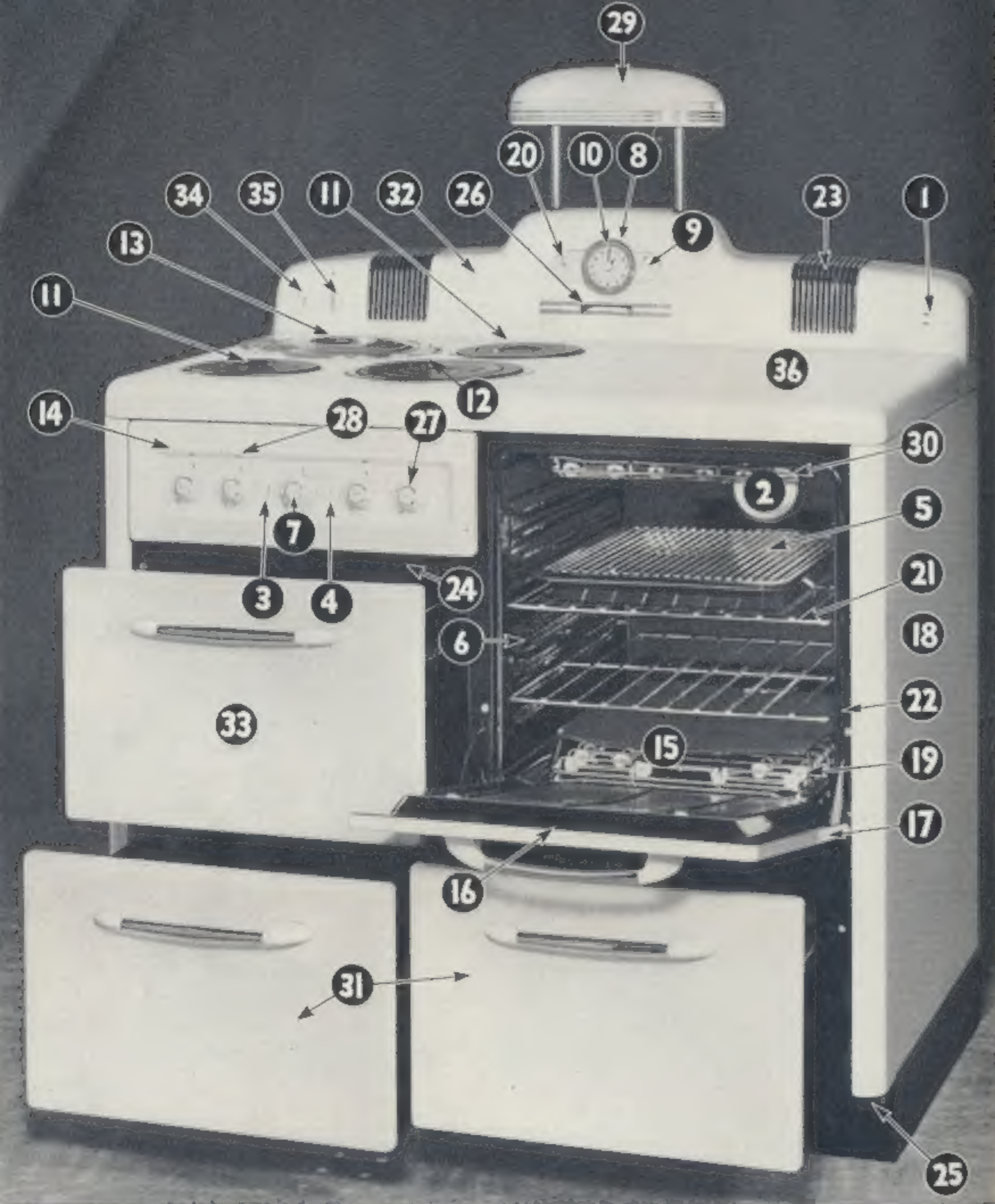
The index in the back of the book will quickly direct you to any answer you may wish regarding the use of the range. A reading of the book will provide a clear understanding of what you have in this new range and will help you to enjoy to the utmost the many advantages of modern Kelvinator electric cookery.

Home Economics Department
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Your Kelvinator Range

with Identification of the Various Parts
Discussed Throughout this Book



- | | |
|--|---------------------------------------|
| 1. Appliance Outlet | 19. Lower Oven Unit |
| 2. Automatic Oven Floodlight | 20. Minute-Minder |
| 3. Baking Pilot Light | 21. No-Tip Safety-Stop Shelves |
| 4. Broiling Pilot Light | 22. Welded Steel Cabinet Construction |
| 5. Broiler-Roaster Combination Pan and Grill | 23. Oven Vent |
| 6. Built-in Shelf Position Guides | 24. Porcelain-Finished Drip Tray |
| 7. Combination Thermostat and Oven Switch Knob | 25. Recessed Toe Base |
| 8. Cooking Timer | 26. Selector Control |
| 9. Cooking Timer Signal | 27. Switch Knobs, Surface Unit |
| 10. Electric Clock | 28. Surface Unit Switch Signals |
| 11. Seven-Heat 6½-Inch Unit | 29. Top Light |
| 12. Seven-Heat 8-Inch Unit | 30. Upper Oven Unit |
| 13. Seven-Heat Scotch Kettle | 31. Safety-Stop Utensil Drawers |
| 14. Handy Switch Panel | 32. Wall Guard |
| 15. Heat Director | 33. Warmer Safety-Stop Drawer |
| 16. Heat Seal Oven Door | 34. Warmer Signal Light |
| 17. Kelvinator Name Plate | 35. Warmer Switch |
| 18. Lifetime Porcelain Finish Inside and Out | 36. Work Surface |

Your Kelvinator Range

1941 Kelvinator Electric Ranges

General Instructions

CLEANING AND CARE

The Kelvinator Electric Range has been designed to stay shining and new for years, with minimum care. The welded steel construction eliminates dirt-catching seams and bolt heads.

Finish

Lifetime porcelain, which is rust and corrosion-resisting, is used for finish throughout the range body on the unseen inside surfaces, as well as the exterior.

This finish should be washed only when cool, with a damp cloth, then dried. If necessary a little mild soap may be used in the warm water, followed with a cloth rinsed in clear water before drying. Remove spills at once, because the acids in milk, lemons and vinegar may become permanent stains if left too long.

Work Surface

The acid-resisting porcelain-finished work surface top (36) of the

range is of one-piece construction, which eliminates hard-to-clean seams, cracks, nuts or bolts. It should be washed with soap and water and dried. The use of hard abrasives will mar this finish. A rubber mat will protect the work surface.

Surface Units

Before starting to clean surface units, be sure all switches are turned off. Clean units with clear or soapy water and, if necessary, use a mild abrasive. Wipe with cloth rinsed with clear water. A new appearance can be restored by wiping the unit with wax paper while it is still warm.

Ring Type Units

Ring type units (11 and 12) consist of fast-heating elements enclosed in smooth, flat top concentric rings, eliminating hard-to-clean grooves or channels. Anything spilled on the unit may be easily wiped off. These units readily lift out by pry-



Ring Type Unit

ing up with a blunt knife. Wipe the edges around the unit ring and the work surface top. The ring or metal band around the unit should be cleaned with a polish that will not scratch.

The heat-deflector plate at the bottom of the ring type unit may be removed occasionally by unscrewing the wing nut; washed, dried, and replaced. This is seldom necessary, however, because the unit is so designed that spill-overs are incinerated by the heat or drain off harmlessly without affecting the efficiency of the unit.

Rod Type Units

Rod type units have coils protected by a tubular casing which gives greater speed to the unit. To clean these units, use a brush to remove charred particles. Wipe the edges around the unit ring and work surface top and clean with a polish that will not scratch. A simple lift and turn of the unit coil brings and holds the drip pan of the rod type unit flush with the cooking top for easy cleaning.

Porcelain-Finished Tray

The porcelain-finished drip tray (24) located under the surface units (11 and 12), and just above the inside of the utensil drawer (33), is sufficiently deep to catch spilled foods. It is rust-resistant and, by nature of its rounded edge construction, convenient to grasp and easy to clean. When necessary, remove and wash with warm, soapy water. Rinse and dry, then return to position.

Scotch Kettle

The Kettle, cover, trivet, insert pan and clamp cover and wire basket of the Scotch Kettle may be washed in the dishpan along with other utensils. The thermometer may be washed carefully with a soapy cloth, rinsed and dried.

Oven

The oven of the Kelvinator range is finished with easy-to-clean porce-

One Piece Work Surface



Rod Type Unit



lain, and is constructed in one piece with built-in shelf position guides (6) far enough apart to permit washing. Clean the oven thoroughly and often to prevent spilled foods or spattered grease from burning into the surface of the oven lining.

Wash with warm water and a mild soap or a non-abrasive powder. Wipe with a cloth rinsed in clear water and dry. A little ammonia in the washing water will facilitate cleaning if food or grease has become burned on the oven lining.

The stain that may appear around the oven door frame after some types of oven cookery can be easily removed with soap and water if done as soon as the oven has cooled. *Always allow range to cool before washing.*

Always leave door open at the broiler position to cool after the oven cooking is finished.

Oven Units

Both upper (30) and lower (19) oven units are removable. First, see that the oven switch knob (7) is in the off position, then pull unit forward. Kelvinator units are self cleaning and must never be immersed in water. When removed to clean the



Oven Door Broil Position

oven lining, care should be taken to replace the unit right side up. The unit must be pushed back against the stop so that contacts are completely engaged.

Heat Director

The Heat Director (15) or baffle is fastened on the top of the lower unit (19). Turn oven units off, wipe baffle with a damp cloth and dry. Soap and warm water or a non-abrasive powder may be used if care is taken to keep the unit dry; then wipe with cloth rinsed in clear water and dry. Though the Heat Director may be readily removed from the unit for cleaning and washed in the dishpan, it is not necessary to do so.

Shelves

The oven shelves (21) may be washed the same as the oven lining. When replacing shelves in the guides (6), be sure they are level.

Broiler-Roaster Combination Pan and Grill

The black porcelain-finished broiler-roaster pan (5) of the Kelvinator range is cleaned easily because it has rounded corners, is light in weight and convenient to handle.

When it has cooled and the fat becomes firm, remove with a rubber scraper or spatula and wipe with a paper towel. Wash in hot soapy water. Wipe the broiler grill with a paper towel before washing it with a brush and soapy water.

Wipe the walls of the broiler area so there will be no spattering of fat left there to brown or burn the next time the broiler is used.

Fuses

The fuse for the Top Light (29), Automatic Oven Floodlight (2) and the Appliance Outlet (1) is easily replaced from the front of all Kelvinator ranges. It is located behind the top utility drawer or Warming Drawer (33) at right rear corner. The ER-417 model Kelvinator range has an additional fuse for the Appliance Outlet (1). It may also be found in the inside back of the Warming Drawer (33) after removing the drawer.

One-Piece Wrap-Around Construction

The welded steel construction of the Kelvinator Electric Range eliminates dirt-catching seams and bolt heads.

Easy-to-Clean Kelvinator Oven



Sturdy Welded Steel Construction



UTENSILS

In the Kelvinator Electric Range, heat is under accurate control. Therefore, special utensils are not required. Likewise, fewer utensils are needed. The heat is controlled in the units, so cooking over water, as with the old-fashioned double boiler, is unnecessary. The moisture control (23) in the oven also does away with covered roasters.

Surface

Use metal, glass or enamel utensils of average weight with straight sides, flat bottoms and tight fitting covers without clamps, for best results on the surface of the Kelvinator Electric Range.

Pans which fit the surface units are more economical. Two and three quart saucepans measuring six to eight inches in diameter are best for the small units (11), while saucepans measuring eight to nine inches in diameter are satisfactory for the large units (12). The large utensil of the Scotch Kettle (13) may be used for one very large saucepan on the large unit (12) if so desired. Utensils larger than the unit on

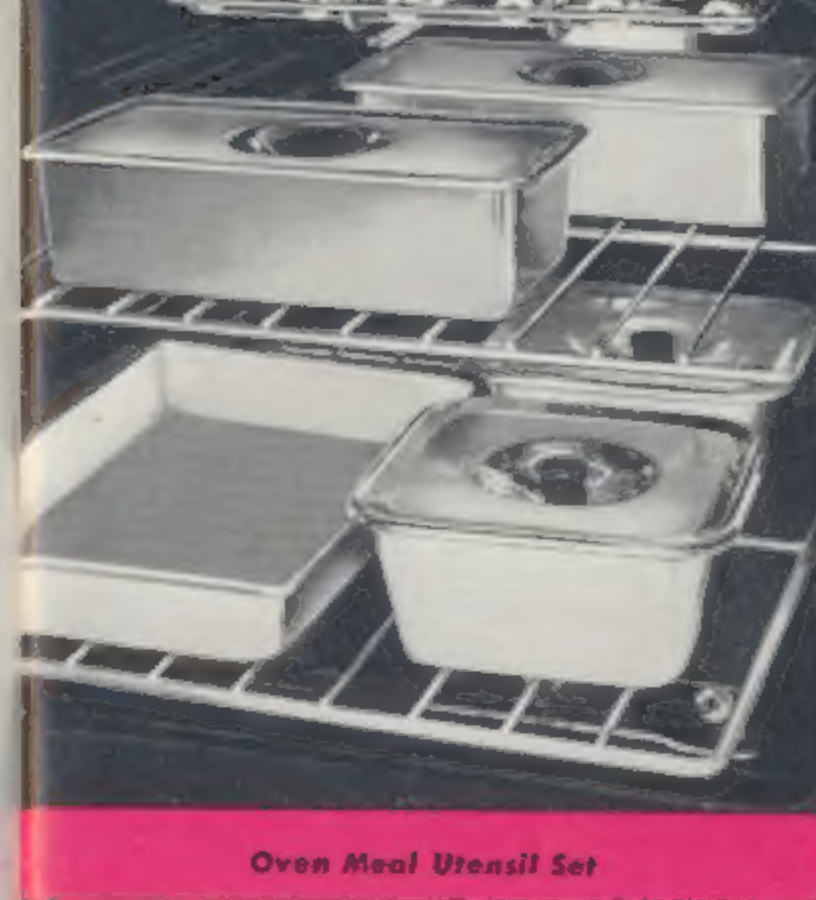
which they are used may injure the porcelain finish surrounding that unit. A two and a three quart saucepan, a twin chicken-fryer, a smaller frying pan, a coffee maker, a tea-kettle and a standard measuring cup will probably be sufficient for surface cookery needs.

Scotch Kettle

The Scotch Kettle insert pan with clamp cover, the trivet, wire basket and thermometer are adequate for all Scotch Kettle needs. The trivet is used to divide foods in the Kettle; in the bottom for meats and large whole vegetables and in the built-in guide positions when steaming puddings or breads, or heating rolls. The clamp covered insert pan is used for puddings, vegetables or fruits. The wire basket and thermometer are used for perfectly controlled deep fat frying.

Baking

Utensils for oven baking and roasting should also be of medium weight but they should be sufficiently heavy that they will not become



dented or warped. Light-colored smooth pans give the best baking results. Black pans absorb too much heat, causing uneven browning and are not recommended for baking. Use flat sheets without sides 10" x 14" for baking biscuits and cookies.

Roasting

For meat roasting, a shallow, uncovered pan is desirable. The porcelain-finished combination broiler-roaster pan (5) may be used for large roasts, fowl or ham.

Steaming and Miscellaneous

Tightly-covered saucepans or the Scotch Kettle insert pan and clamp cover, may be used for the oven steaming of vegetables, fruits or cereals. These with cake and pie pans, a baking sheet, muffin tins, custard cups and casseroles will be adequate for oven cookery.

Oven Meals

The Kelvinator oven meal set of meat roasting pan and four saucepans with covers permits the greatest usability of space in the oven.

Foods to be steamed are covered tightly; those to be browned are left uncovered.

Broiling

The black porcelain-finished combination broiler-roaster pan and grill (5) is sturdy and is designed against buckling or warping even under the intense heat required for broiling. The size, 12½" x 16" x 1½", permits a large area for broiling, yet is small enough to permit more than an inch of air circulation space between it and the walls of the oven. For this reason it becomes a useful, large meat roasting pan. Because of its easy-to-clean dark color it must not be used for baking bread, cookies or biscuits, which require shiny-finished utensils.

Before using the utensils for the first time, wash in hot, soapy water, rinse well and dry.

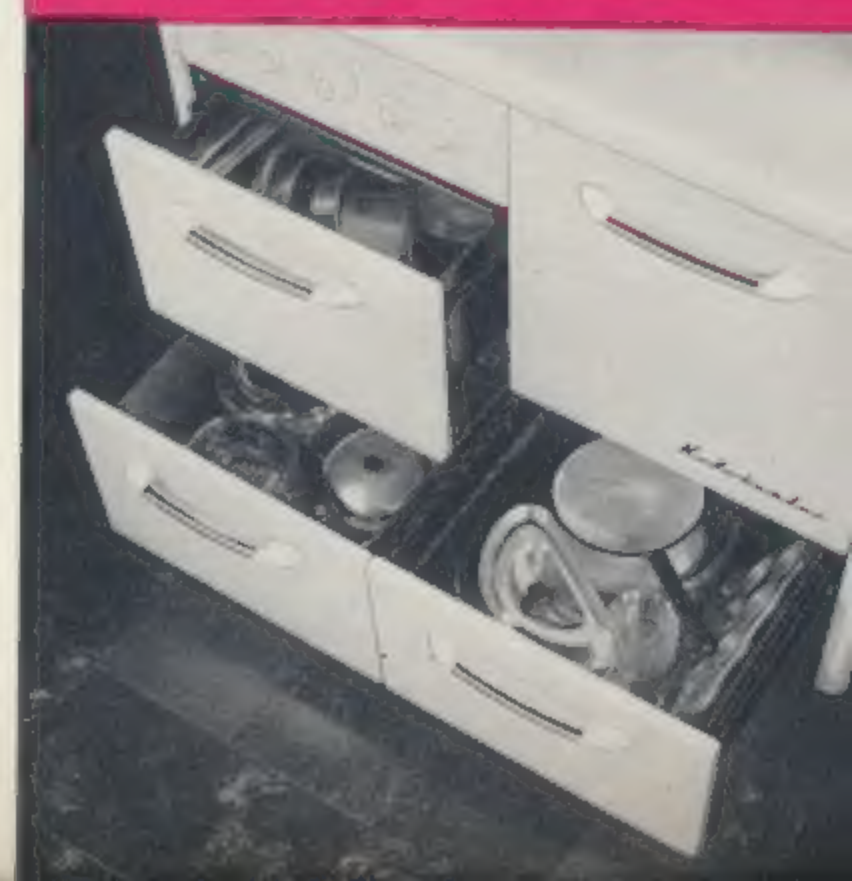
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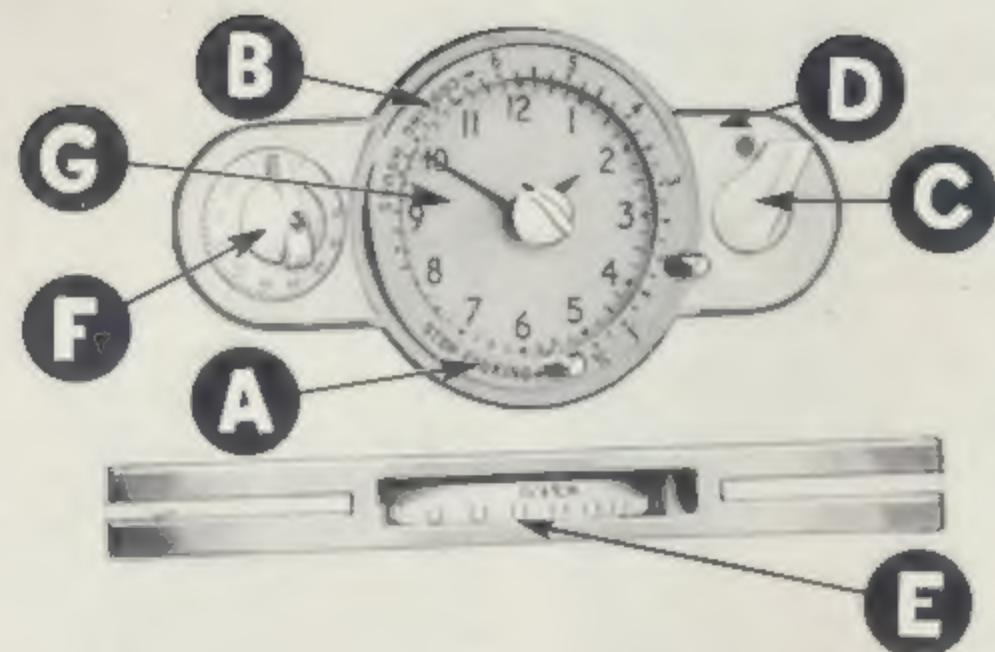
Store the utensils used at the range in the large, convenient utensil drawers (31 and 33). These Kelvinator drawers are equipped with a safety-stop and with ball-bearing rollers. The drawers may be lifted for quick removal.

Utensils Suggested for Use With Kelvinator Electric Range



Safety-Stop Utensil Drawers





Built-In Cooking Timer

COOKING TIMER

The Cooking Timer is a combination electric clock and automatic timer. On the ER-417 model Kelvinator, the Cooking Timer is built into the Wall Guard (32). This model has the Selector Control (26) which permits control of Scotch Kettle or Appliance Outlet as well as Oven. If Scotch Kettle is a drawer installation (optional on models ER-413 and ER-417), the Cooking Timer then would control the left rear surface unit and the Scotch Kettle, as well as the Oven and Appliance Outlet.

The Cooking Timer is available as an accessory on other Kelvinator models, though not built into the wall guard. Accessory clocks do not have the Selector Control and therefore control only oven operation.

In the use of automatic cookery, it must be remembered that foods will be left in the oven for a time before they begin cooking and may remain there after they are cooked. Be sure that the foods you select will not be impaired by being ex-

posed to room temperatures before cooking and the gradual cooling of the oven after cooking.

To Use with Oven

1. Place food to be cooked in the oven.
2. Adjust pointer on "Stop Cooking" ring (A) to time on the electric clock (G) that the cooking is to be finished.
3. Adjust marker on "Cooking Hours" ring (B) to number of hours required for total cooking time.
4. Turn Switch (C) on right of the Cooking Timer Clock to "Set" position. The Signal (D) shows the timer circuit is in use and the oven cannot be operated manually.
5. Turn Combination Thermostat and Oven Switch Knob (7) to desired temperature. The oven will now turn on and off automatically at the times set.

6. After each Cooking Timer operation disconnect by returning switch (C) to the "Off" position. Turn Oven Switch Knob off. The oven cannot be manually operated unless the Cooking Timer is off.



Selector Control

Selector Control

Turn the Selector Control (E) to read Oven, Outlet, or Unit, and set Scotch Kettle or Oven Switch Knob for the heat desired; or attach appliance to outlet (1). If the Scotch Kettle is mounted in the lower right hand drawer (31) (optional) the left rear surface unit may then be operated by the Selector Control as well as the drawer-mounted Scotch Kettle, but both are timed together. Directions for use are the same as for the Oven Cooking Timer.

Accessory Timer Clock



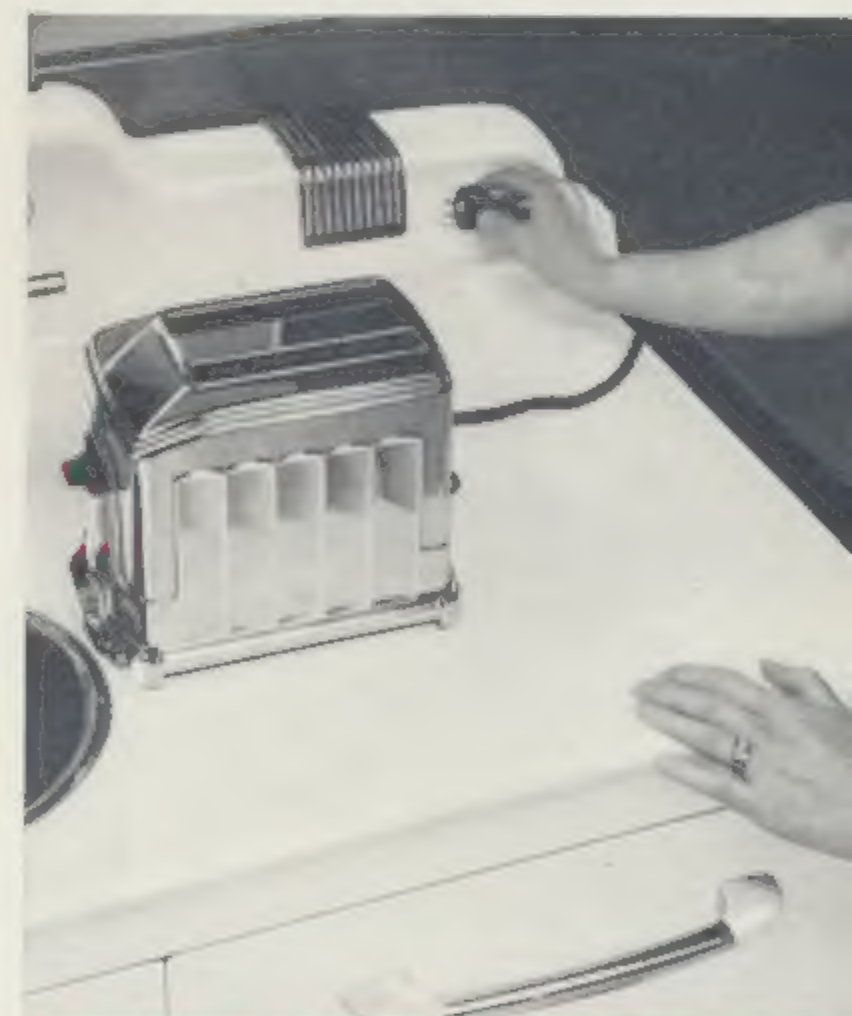
To Use Minute-Minder

To time short cooking periods of fifty-five minutes or less:

1. Set pointer on Minute-Minder (F) to the number of minutes desired.
2. If time is three minutes or less, first turn pointer of Minute-Minder beyond three minutes, and then reset as desired.
3. When time period has elapsed, bell will ring.

To Set Electric Clock

The electric clock may be set by turning the white knob in the center of the Clock (G) to the correct time.



The Selector Control May Be Used in Timing Appliance Outlet Operations



Surface

The surface of the Kelvinator Electric Range is a porcelain-finished work table (36) used for cooking and serving. Without seams or cracks it becomes a part of the slanting Wall Guard (32) the purpose of which is to keep the wall above the range free from any grease spattering. The Appliance Outlet (1) is useful for attaching an electric teakettle, percolator or toaster.

The Warmer Signal Light (34) and Switch (35) as well as the combination Cooking Timer (8), Electric Clock (10), Minute-Minder (20), and Selector Control (26) are also mounted on the wall guard on Kelvinator model ER-417.

Surface Units

The seven-heat surface units are in two sizes, one large 8 inch unit (12) and two small 6 1/2 inch units (11) to accommodate the cooking of large or small quantities of food. Ring type units are constructed of concentric rings all of which, alone or in combination, produce variations in temperature. As a result of this arrangement, in addition to the usual three cooking units of one 8 inch and two 6 1/2 inch units, the center or medium heat rings of

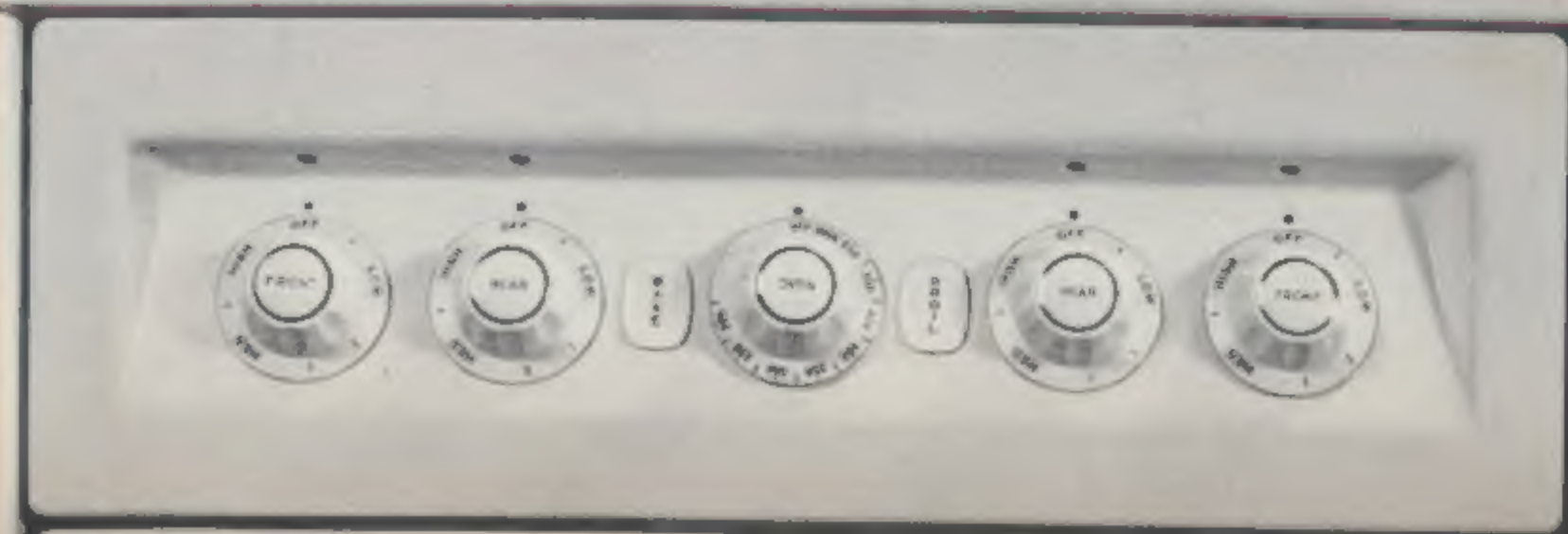
the ring type surface units (11 and 12) permit the use of one large 8 inch unit (12) three 6 1/2 inch units (11 and 12) and two 4 inch units (11). These centers of the smaller units (11) permit the economical use of small four inch base utensils such as coffee makers, and small frying or saucepans. The tubular type units have basically the same type of heat distribution.

Switches

The three seven-heat enclosed surface units (11 and 12) and the Scotch Kettle (13) of the range surface are controlled by separate seven-heat Switch Knobs (27) marked Front and Rear with easy-to-read measured heat intensity variations of High, Medium and Low, as well as Off. They may be turned in either direction. The Switch Knobs on models ER-417 and ER-413 are illuminated, so that when a switch is turned on, a small light signals above it (28).

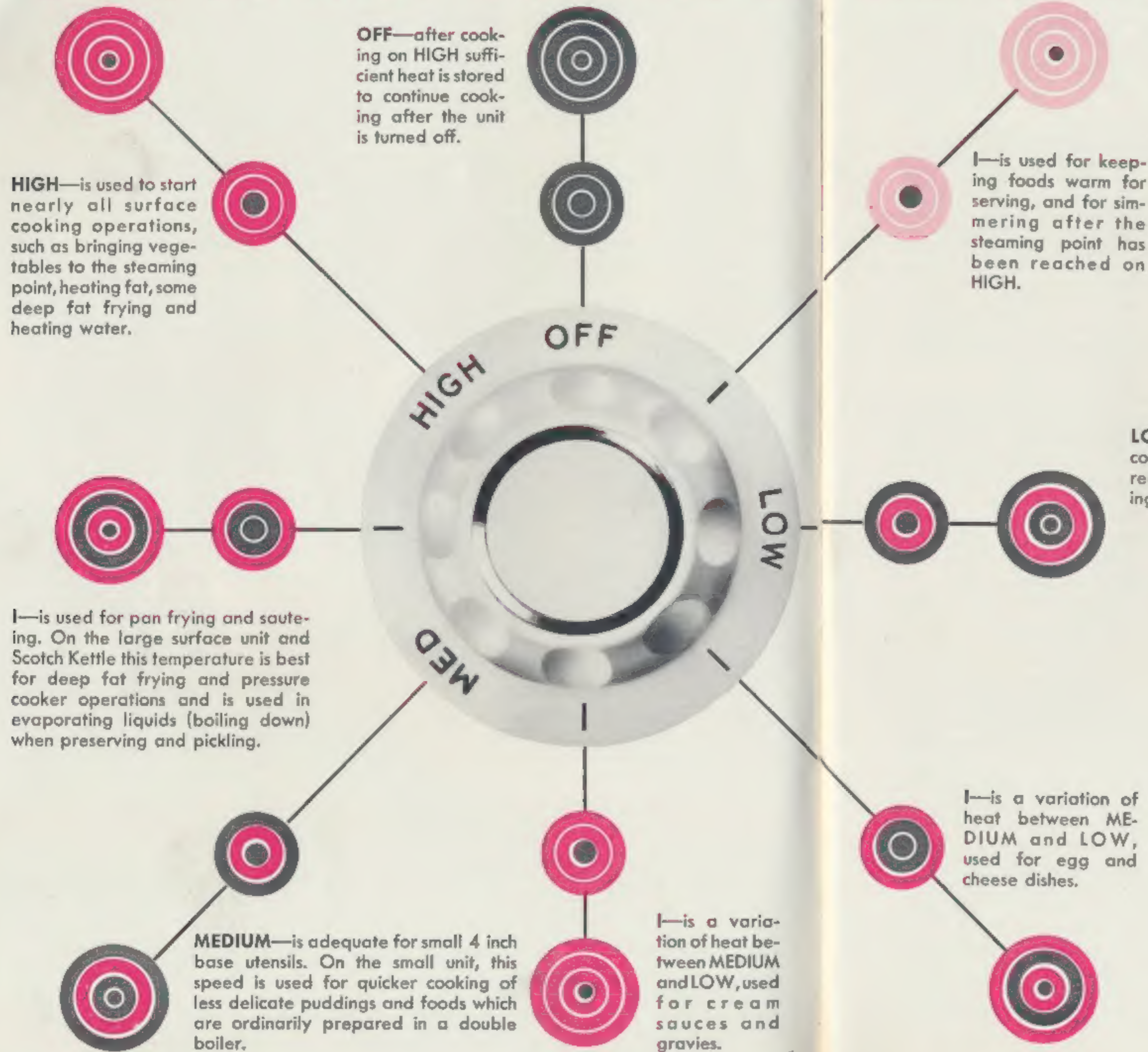
Most surface cooking may be satisfactorily done on the small units (11) but quantities over three pounds are best cooked on the large unit which heats faster and is best fitted to the larger utensils required for quantity cookery, as well as for frying.

Seven-Heat Switch Knobs Individually Lighted



Section One

SEVEN DIFFERENT INTENSITIES OF HEAT ON EVERY SURFACE UNIT



RING TYPE UNIT WITH 2 RINGS
(6 1/2" DIAMETER)

LOW—is used to maintain boiling temperature when cooking foods after the steaming point has been reached on HIGH. LOW is used during the entire cooking of dried fruits and vegetables.

The general distribution of heat on the units not included above is substantially the same as indicated.

Notice that each unit provides two complete cooking areas to accommodate average or small base utensils.



RING TYPE UNIT WITH 3 RINGS
(8" DIAMETER)

Boiling

Boiling is 212 degrees F. temperature at sea level. Slow boiling is as effective as rapid and more economical since much heat is lost through the escape of vapor and steam. Boiling is begun on high temperature. After the steam has appeared, the rod type unit is turned to low, or on the ring type unit completely off for the remainder of the cooking time.

It is not necessary to boil foods in a quantity of water on the Kelvinator, because the heat of the surface units is so accurately controlled that most foods may be steamed.

Braising and Stewing

Cooking in a tightly covered pan, in a small quantity of liquid on a low temperature after browning on a high or a medium high temperature, is braising or stewing.

Deep Fat Frying

A high and a medium high temperature are most satisfactory for this method of frying by immersion in deep fat in either the Scotch Kettle or on the surface units (See Frying Chart on page 27).

Fricasseeing

Frying in a small amount of fat on a high or a medium high temperature, adding liquid and cooking on a low temperature or serving with a sauce is to fricassee.

Pan Broiling

Generally called frying, pan broiling is frying with only enough fat to keep foods from sticking in a skillet or griddle on a high, a medium high or a medium heat of the surface unit of the range. The controlled heat of the Kelvinator surface units allows even heat distribution.

Sauteing and Frying

Browning of foods on all sides by a stirring process in a small amount of fat is sauteing. A medium high temperature is generally used for sauteing.

Skillet Meals

A complete meal may be cooked in a covered skillet on large seven-heat surface unit. Generally these meals are started on a high temperature, then when steam appears unit is turned off (if ring type) and *if the cover is not lifted* meal will continue to cook for twenty to thirty minutes on retained heat. If the tubular or rod type unit is used turn to a lower temperature to continue cooking, then off.

Simmering

Cooking just below the boiling point (185 degrees F.)—simmering is done by cooking on a low or a very low temperature.

Steaming

Cooking in a tightly covered utensil in a very small amount of water is the steaming method possible on the electric range. *Start on a high temperature and after the steam appears reduce the temperature and continue cooking on the lowest heat at which boiling may be maintained.* In most cases, the ring type unit may be turned completely off and cooking continued on retained heat.

Kelvinator units maintain the right amount of heat accurately for each cooking process. Since control of heat is in the unit and switch, it is not necessary to temper that heat with a quantity of water. Enough water to cover bottom of utensil when empty to one-fourth inch depth is sufficient for most fresh fruits and vegetables if the cover fits tightly and is not lifted and directions for surface cookery are followed.

Surface Recipes

Quick Cooking Cereal

Quick Cook Oats
Crushed Oats
Cream of Wheat
Ralston

Use proportions of water and cereal recommended on package. Bring hot or cold salted water to the boiling point in a covered saucepan on high temperature. Switch unit to off. Add cereal slowly and stir until thickened. Recover and allow to cook about 25 minutes until of desired consistency and flavor.

Long Cooking Cereal

Hominy Grits
Cornmeal
Cereal for Infants

Use proportions of water and cereal recommended on package. Bring hot or cold salted water to the boiling point in a covered saucepan on high temperature. Switch unit to a low temperature. Add cereal slowly and stir for several minutes. Recover and cook until of desired consistency and flavor. Switch the unit to off for last 20 minutes of cooking.

Macaroni, Spaghetti, Noodles or Vermicelli

1 8-oz. package of macaroni, spaghetti, noodles or vermicelli
1 quart water
1 teaspoon salt

Bring salted water to the boiling point in a covered saucepan on high temperature. Add food and switch unit to off. Recover and cook on retained heat for about 20 minutes. Stir once or twice during the first few minutes of cooking.

Browned Rice

2 tablespoons fat
 $\frac{1}{2}$ cup uncooked, washed and drained rice
2 cups boiling water
 $\frac{1}{2}$ teaspoon salt

Add rice to fat, melted on high temperature in large skillet. Stir until rice is golden brown. Add boiling water and salt. Turn to a lower temperature. Cover and allow to simmer 15 minutes. Turn unit off and continue simmering on retained heat 20 to 25 minutes or until rice has absorbed all the water and is dry and flaky. 4 servings.

Southern Style Fried Chicken

1 three-pound young chicken, cleaned and cut into serving pieces
1 teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
2 cups flour
 $\frac{1}{2}$ cup butter or salt pork fryings
1 cup water or milk

Plunge chicken into cold water. Drain, but do not dry. Add salt and pepper. Coat chicken with as much flour as possible. Heat pork fryings on a high temperature in a chicken fryer or skillet on the large surface unit of the Kelvinator electric range. Add chicken to hot fat and brown well on all sides. Add water or milk. Cover. Continue cooking on a low temperature until tender or about an hour. Drain the pieces well and arrange on a warm platter.

Cream Gravy

Chicken giblets
1 cup cold water
2 tablespoons sifted flour
 $\frac{1}{2}$ teaspoon salt
1 cup milk or cream

Put the neck and giblets into cold water and simmer to obtain 1 cup stock for gravy. To the fat left in the skillet after the chicken is done add flour and salt. Cook on a medium temperature while mixing. Add milk or cream and the cup of stock made from the giblets. Continue cooking until the proper consistency. Gravy may be kept hot for serving on a very low temperature on the Kelvinator electric range.

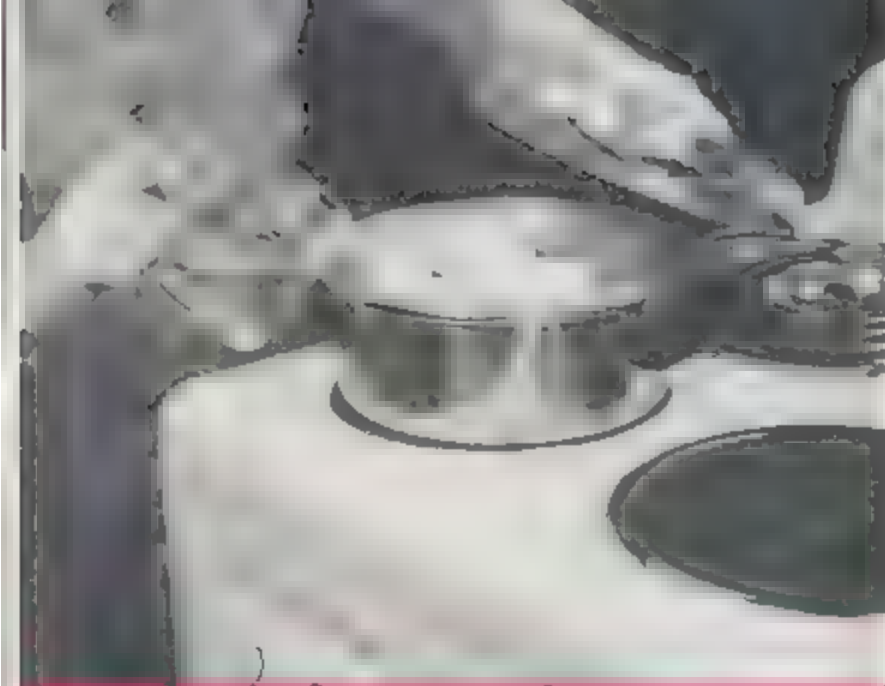
Dried Fruits, Vegetables

Wash dried fruit or vegetables well. It is not necessary to soak. Place in utensil which has tight fitting cover. Cover with water or use three cups water to one cup dried vegetables. Cook on a low temperature 30 to 60 minutes. Turn unit off and cook on retained heat 30 to 40 minutes. On tubular type unit reduce temperature to maintain simmering. Do not remove cover until done. For four pounds or over of food, use the large eight inch surface unit. For less than four pounds, use the smaller six and one-half inch unit.

Stuffed Prune Appetizer

10 cooked dried prunes
 $\frac{1}{4}$ lb. sausage meat

Stone the prunes and chill in food storage compartment of Kelvinator refrigerator. Make 10 tiny meat balls of the sausage. Fry



Use Only a Small Amount of Water

on medium temperature until done. Stuff prunes with sausage balls. Serve on plate of assorted appetizers. Makes 10 appetizers.

Limas Carioco

- 3 tablespoons fat or oil
- 3 tablespoons chopped onion
- 2 tablespoons chopped parsley
- 3 tablespoons chopped green pepper
- 2 cups tomato juice
- $\frac{1}{8}$ teaspoon paprika
- $\frac{1}{2}$ teaspoon chili powder
- 2 teaspoons salt
- $\frac{1}{2}$ teaspoon pepper
- 4 cups cooked dried lima beans

In hot fat, in large skillet on large surface unit on a high or medium high temperature, saute the onion, parsley and green pepper. Add the tomato juice and seasoning, with the lima beans. Cover. Turn unit off and simmer 15 to 20 minutes without removing the cover or until the lima beans absorb some of the sauce. 6 servings.

Fresh Fruits, Vegetables

Peel or pare fresh fruits or vegetables and cut into desired shapes. Place in utensil which has a tight fitting cover. Season. Add only enough water to cover the bottom of the pan about one-quarter inch depth.

For less than four pounds, use a utensil to fit the small six and one half inch unit. Cook about thirty minutes. For more than four pounds use the large eight inch unit. Cook about forty-five minutes. The cooking time is determined by the size, age and condition of the fruit or vegetable. For timing see Surface Cookery Chart pages 22 and 23.

Start cooking at the highest temperature. When an active boil is reached, reduce the temperature to the lowest position at which boiling may be maintained. On ring type

units this is generally high temperature 10 minutes, off 20 minutes. On rod type units high 10 minutes, low 10 minutes, off 10 minutes for the small surface units. High to steaming point, and a very low temperature for the remainder of the cooking time may also be used on the rod type unit

Spiced Pineapple

- 2 $\frac{1}{2}$ cups sliced pineapple
- 2 sticks cinnamon
- $\frac{1}{4}$ cup vinegar
- $\frac{1}{2}$ cup sugar
- 2 tablespoons whole cloves
- 1 cup water
- $\frac{1}{2}$ cup pineapple juice

Cut slices of pineapple into inch pieces. Combine in saucepan with cinnamon, vinegar, sugar, cloves, water and pineapple juice. Cook uncovered on a medium temperature until syrup is boiled down to a medium thick syrup. Turn unit off or on a very low temperature and continue simmering 30 minutes. Cool. Put in covered refrigerator dish or jar and store in food storage compartment of the Kelvinator refrigerator. Serve as garnish or with meat course. 8 servings.

Carrot and Turnip Balls

- 8 scraped carrots
- 8 pared white turnips
- 2 tablespoons butter
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper

Cook carrots and turnips separately, following directions under surface cookery. When done, scoop out turnips and carrots with a ball cutter. Reheat on a low temperature in a sauce of butter, salt and pepper. 4 servings.

Turnip balls prepared in this way may be served in nests of cooked spinach, as well as carrot balls in mashed potato nests.

French Toast

- 2 slightly beaten eggs
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons sugar
- $\frac{2}{3}$ cup milk
- 6 slices bread

Combine eggs, salt, sugar, and milk. Dip bread into mixture. Fry on griddle at a medium temperature until brown. Turn and fry other side. 6 servings.

The center of each piece of bread may be cut out with a small biscuit cutter and after it is put in the griddle one egg may be cooked in the center. Bread may be cut to fancy shapes with cookie cutters before dipping in milk mixture. If a large quantity of French toast is being made, place on broiler pan and brown under upper oven unit on broil position.

Eggs Supreme

- 3 slices chopped bacon
- 2 tablespoons butter
- 2 small tomatoes (pulp only)
- $\frac{1}{2}$ cup sliced, canned, drained mushrooms
- 3 slightly beaten eggs

Saute bacon in large skillet. When crisp remove from skillet. Saute tomato pulp and mushrooms in butter. Add eggs. Turn unit off or to a very low temperature and cook until done, stirring well. Add crisp bacon and serve. 2 servings.

Peach Sausage Brunch

- 1 $\frac{1}{2}$ pounds link sausage
- 2 tablespoons water
- 3 $\frac{1}{2}$ cups peach halves

Place sausages and water in a cold frying pan on large surface unit on a medium temperature. Cover and allow to simmer on a low temperature until done. Remove the cover and brown sausages at a higher temperature. Brown peach halves in the sausage fat. Arrange sausage links on a mound of peaches. Serve with gravy made from sausage and peach drippings, mixing equal portions and heating thoroughly. 8 servings.

Italian Spaghetti

- 4 tablespoons butter
- 4 tablespoons olive oil
- 2 tablespoons chopped parsley
- 4 medium chopped onions
- 4 chopped cloves of garlic
- 2 small cans tomato purée
- 4 cans tomato paste
- 2 teaspoons Worcestershire sauce
- 1 pound ground beef
- 2 pounds long, thin Italian spaghetti
- $\frac{1}{2}$ pound grated Parmesan cheese

In hot fat and oil in large skillet on large surface unit, on a medium high temperature, saute the parsley, onion and garlic. Add the tomato purée and paste and the Worcestershire sauce. When the boiling point is reached, add the ground meat which has been browned. Turn to a very low temperature and simmer for three hours. (This sauce may be cooked in the Scotch Kettle). Serve over hot cooked spaghetti and sprinkle with grated Parmesan cheese. 8 servings.

Braised Beef Carrot Rolls

- 2 pounds round steak one half inch thick
- 1 cup sifted flour
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 6 small carrots
- 3 tablespoons fat
- 1 cup canned mushrooms
- $\frac{1}{2}$ cup water
- 6 medium potatoes

Cut meat in strips that will wrap around

carrot. Roll in seasoned flour. Wrap around carrot and skewer or tie. Brown in hot fat in skillet on large unit on a high heat. Add mushrooms and liquid. Arrange potatoes between pieces of steak. Cover closely. When steam escapes from the cover turn the unit off or to a very low temperature. Cook without removing cover 1 to 1 $\frac{1}{4}$ hours, or until tender.

Beef Skillet Meal

- 1 $\frac{1}{2}$ pounds thick round steak
- $\frac{1}{2}$ cup sifted flour
- 1 teaspoon salt
- 1 teaspoon pepper
- 4 tablespoons fat
- 2 cups cream of mushroom soup
- 1 tablespoon meat sauce
- 6 medium potatoes or other vegetables

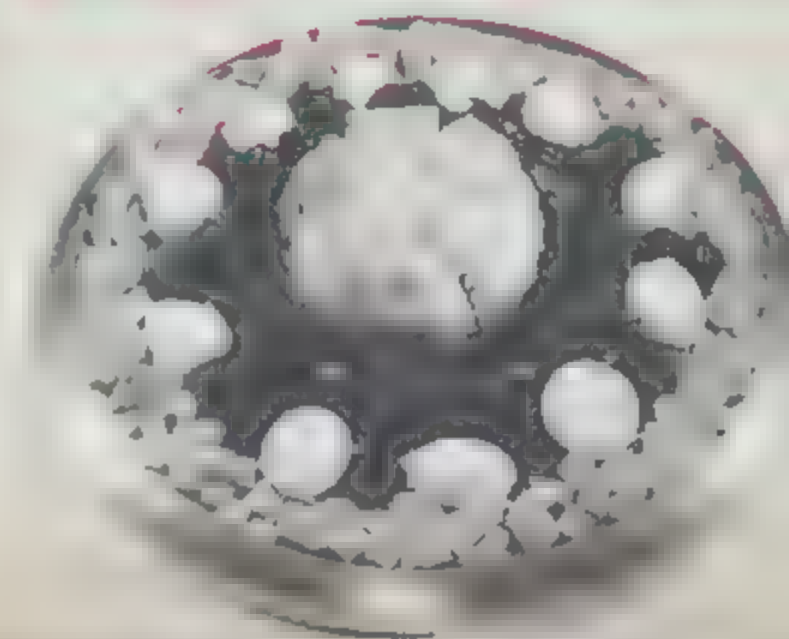
Cut meat into servings. Place in a paper bag with flour and seasonings and shake well, so that each piece is dredged. Brown in fat in skillet on a high temperature until well browned on both sides. Add soup, sauce and vegetables. Cover tightly, turn to a very low temperature and simmer without lifting cover about 1 hour. May also be baked in a tightly covered greased baking dish in a 375° F. oven for one hour. 6 servings.

American Chop Suey

- 1 pound ground beef
- 4 tablespoons butter
- 1 tablespoon suet
- 1 cup washed rice
- 1 medium diced onion
- 1 diced green pepper
- 1 cup mushrooms
- 3 cups canned tomatoes
- 2 cups chopped celery
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper

Brown beef in hot butter and suet in skillet on a high temperature on large sur-

Vegetable Medley



face unit. Add rice, onion, green pepper, mushrooms, tomatoes, celery, salt, and pepper. Allow to remain on a high temperature until steam escapes vigorously. Turn unit off or to a very low temperature and cook for 45 minutes, without removing cover. 8 servings.

Caramel Surface Cake with Icing

- $\frac{1}{4}$ cup butter
- $\frac{7}{8}$ cup sugar
- 2 eggs
- $1\frac{1}{2}$ cups sifted flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ teaspoon vanilla
- 3 tablespoons melted butter
- 3 tablespoons cream
- $\frac{1}{2}$ cup dark brown sugar
- $\frac{1}{2}$ cup chopped nut meats

Cream one-third cup butter, and add sugar gradually. Add eggs one at a time. Sift flour with baking powder and salt twice. Add alternately with milk and vanilla. Pour into well greased and floured bottom part of twin fryer. Cook uncovered from a cold start on a low temperature of large surface unit for 30 minutes. Cover and cook on a very low temperature for 15 minutes. While cake is cooking, place three tablespoons butter for topping in a saucepan or small unit on a high temperature. Add cream and brown sugar and boil one minute. Remove from unit and add nut meats. Place cooked topping in top part of twin fryer. Turn cake on to topping by loosening it from pan with a spatula and "flipping" from one part of fryer to the other. Continue cooking 15 minutes on a very low temperature, covered. Makes one 10-inch iced layer cake. $1\frac{1}{8}$ pounds.

White Icing

- 2 egg whites
- $1\frac{1}{2}$ cups sugar
- 5 tablespoons cold water
- $\frac{1}{4}$ teaspoon cream of tartar
- 1 teaspoon vanilla

Place all ingredients in saucepan. Place on small surface unit on a low or medium temperature. Beat with a rotary beater until the icing will hold a peak. Remove from unit. Add vanilla. Beat until thick enough to spread. Makes icing for two layers of cake.

Caramel Sauce

- 1 cup corn syrup
- $1\frac{1}{4}$ cups brown sugar
- $\frac{1}{4}$ cup butter
- 1 cup cream

Place corn syrup, sugar and butter in a

saucepan. Bring to a boil on a high temperature, on a small surface unit. Boil 5 minutes. Add cream. Bring to boiling point again. Remove from unit. This sauce may be kept for several days in a covered jar in a refrigerator. Although it may be served hot, cooling causes the sauce to become thicker and the flavor improves. Makes 3 cups of sauce.

Horse-Radish Sauce

- 2 tablespoons melted butter
- 2 tablespoons sifted flour
- 2 cups milk
- $\frac{3}{4}$ cup horse-radish
- 2 tablespoons lemon juice
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon white pepper
- 2 tablespoons chopped pimiento

To butter melted on a low or a medium temperature, stir in flour, then gradually the milk. Continue cooking until slightly thickened. Measure horse-radish and drain. Add to cream sauce with lemon juice, salt, pepper and pimiento. Serve hot with beef plate or brisket.

French Onion Soup

- 2 large onions thinly sliced
- 3 tablespoons butter
- 4 bouillon cubes
- 4 cups boiling water
- rounds of toast
- $\frac{1}{2}$ cup grated Parmesan cheese

Peel, wash and slice very thin crosswise the onions. Fry in butter in skillet on a medium heat on a large unit until beginning to brown and curl. Combine bouillon cubes and water and add. When soup comes to a boil, reduce the temperature for a few additional minutes. Serve hot with a small round or stars of toast covered with grated Parmesan cheese.

Chocolate Pudding

- $\frac{1}{2}$ cup sugar
- 3 tablespoons cornstarch
- $\frac{1}{2}$ teaspoon salt
- 2 cups milk
- 2 squares melted chocolate or
- 4 tablespoons cocoa
- 1 teaspoon vanilla extract

Mix sugar, cornstarch and salt in saucepan. Add milk and chocolate. Cook on a medium temperature 15 minutes, or until boiling point is reached. Turn unit off and continue cooking on retained heat 15 minutes, stirring occasionally, or continue cooking on a very low temperature. Remove from unit. Add vanilla. 4 servings.

Creamed Peas and Mushrooms

- 2 tablespoons melted butter
- 1 cup drained canned mushrooms
- 2 tablespoons sifted flour
- $\frac{1}{2}$ cup mushroom liquor
- 1 cup milk
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- $2\frac{1}{2}$ cups drained cooked peas

Brown lightly the mushrooms in the butter on a medium temperature. Push mushrooms to one side and stir in flour. Add mushroom liquor gradually, then the milk, salt and pepper. Turn the unit off or to a very low temperature and cook until thickened. Add the peas and heat through on a very low temperature. 6 servings.

Pork Chops and Rice

- 6 center cut pork chops
- 2 tablespoons shortening
- $1\frac{1}{2}$ teaspoons salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{3}{4}$ cup uncooked, washed rice
- 3 cups chicken consommé or strained tomatoes
- 3 tablespoons chopped onion
- 3 tablespoons chopped green pepper

Brown the chops in skillet containing the fat on high temperature. Season. Add rice and the other ingredients. Cover. As soon as steam comes from the vent, turn unit off or to a very low temperature and continue cooking 45 to 60 minutes without lifting cover. 6 servings.

Veal Scallops

- 2 pounds sliced veal round one-half inch thick
- 1 cup sifted flour
- 1 teaspoon salt

- $\frac{1}{4}$ teaspoon pepper
- 1 beaten egg
- 2 tablespoons water
- 4 tablespoons butter
- 6 tablespoons fat

Cut meat into $1\frac{1}{2}$ inch rounds with kitchen scissors. Dip each piece into seasoned flour, then in egg to which water has been added. Fry meat in hot fat in skillet on large surface unit, on a medium temperature, until golden brown on both sides. Turn to a low temperature and continue cooking until tender. 6 servings.

Cherry Dumplings

- 2 cups red sour cherries and juice
- $\frac{1}{2}$ cup sugar
- 1 recipe biscuits
- $\frac{5}{8}$ cup sugar

Place cherries and cherry juice with one-half cup sugar in a covered saucepan. Bring to simmering point on a low temperature. Combine biscuit mixture, with $\frac{1}{4}$ cup sugar and enough milk to make a soft dough. Drop by tablespoons over the cherry sauce. Cover and allow to steam 25 minutes. Serve hot or cold with cream. 6 servings.

Turnip and Potato Soup

- 2 cups scalded milk
- $\frac{1}{2}$ cup mashed potatoes
- $\frac{1}{4}$ cup mashed turnips
- $\frac{2}{3}$ tablespoon butter
- $\frac{2}{3}$ tablespoon sifted flour
- $\frac{1}{3}$ teaspoon salt
- $\frac{1}{4}$ teaspoon paprika

Combine milk, potatoes and turnips and rub through a puree strainer. Blend with butter and flour mixed together. Bring to the boiling point on a medium temperature, stirring occasionally. Season. Serve with rye bread croutons. 6 servings.

CHART FOR WHITE SAUCE

Ingredients	Thin	Medium	Thick	Very thick
Butter	1 T.	1 T.	1 T.	2 T.
Flour, sifted	1 T.	2 T.	3 T.	4 T.
Salt	$\frac{3}{4}$ t.	$\frac{3}{4}$ t.	$\frac{3}{4}$ t.	$\frac{3}{4}$ t.
Pepper	$\frac{1}{8}$ t.	$\frac{1}{8}$ t.	$\frac{1}{8}$ t.	$\frac{1}{8}$ t.
Milk	1 C.	1 C.	1 C.	1 C.

Melt butter in saucepan or skillet on a medium temperature. Stir in flour. Add salt and pepper. Stir in milk. Cook on a medium temperature for 15 minutes. Turn unit off and cook on retained heat 15 minutes, or on a very low temperature, stirring occasionally. Makes 1 cup sauce.

SURFACE COOKERY CHART

Article	Water in Bottom of Pan; or Cups	Minutes On			
		High	Medium	Reduced Temperature	Off
Apples	1/4 inch	10			5 20
Apricots	1/4 inch	10			20
Artichokes	1/4 inch	10		15	30
Asparagus	1/4 inch	10			15 20
Beans—green or wax	1/4 inch	10		20	20 30
Beans—kidney	2 to 3 cups for 1 cup beans			Until tender about 3 hours	
Beans—lima fresh	1/4 inch	10			20
Beans—lima dried unsoaked	2 to 3 cups for 1 cup beans			Until tender about 3 hours	30
Beans—Navy dried unsoaked	2 to 3 cups for 1 cup beans			Until tender about 3 hours	30
Beets—shredded	1/4 inch	10			5 10
Beets—sliced or cubed	1/4 inch	10			20
Beets—whole	1/4 inch	10		20	20 30
Berries	1/4 inch	10			20
Broccoli	1/4 inch	10			10 20
Brussels Sprouts	1/4 inch	10			10 20
Cabbage—white shredded	1/4 inch	10			10 20
Cabbage—green or red shredded	1/4 inch	10			5 10
Cabbage—quartered	1/4 inch	10			20
Carrots—sliced	1/4 inch	10			20
Carrots—whole	1/4 inch	10		10 20	20 30
Cauliflower—flowerettes	1/4 inch	10			5 10
Cauliflower—whole	1/4 inch	10			15 20
Cereals—quick	as directed on package	to boil water			to finish
Cereals—long	as directed on package	to boil water			to finish
Celery	1/4 inch	10			20
Collards	1/4 inch	10			20 30
Corn on the Cob	1/4 inch	10			5
Cranberries	2 cups to 1 lb	10			15
Cream Sauce			to thicken stirring as necessary		to finish
Cucumber	1/4 inch	10			10
Dessert Sauces			to thicken stirring as necessary		to finish
Egg Plant	1/4 inch	10			20
Eggs—soft cooked	1/4 inch	to steam			as desired
Eggs—hard cooked	1/4 inch	to steam			15
Figs	1/4 inch	10			20
Greens—dandelion	1/4 inch	10			20 30
Greens—lamb's quarter	1/4 inch	10			20 30
Greens—beets, mustard	1/4 inch	10			20 30
Greens—turnip, kale	1/4 inch	10			20 30

SURFACE COOKERY CHART

Article	Water in Bottom of Pan; or Cups	High	Minutes On		
			Medium	Reduced Temperature	Off
Grits	as directed on package	to boil water		20	30
Kohlrabi sliced	1/4 inch	10			20 30
Lentils—unsoaked	2 to 3 cups for 1 cup			Until tender	
Lettuce	None	10			5 10
Macaroni	4 cups for 1 lb	to boil water			20
Noodles	4 cups for 1 lb	to boil water			20
Okra	1/4 inch	10			20
Onions—whole	1/4 inch	10		20	20 30
Parsnips—quartered	1/4 inch	10			30
Peas—green	1/4 inch	10			20 30
Peaches	1/4 inch	10			20
Pears	1/4 inch	10			20
Plums	1/4 inch	10			20
Potatoes—sweet	1/4 inch	10			20 30
Potatoes—white, steamed	1/4 inch	10			20 30
Potatoes—white, surface baked				1 hour	
Prunes—dried unsoaked	2 cups to 1 lb. prunes			1 hour	
Puddings—cornstarch			15		to finish
Pumpkin	1/4 inch	10		20	30
Rhubarb	None	10			10 20
Rutabaga—cubed	1/4 inch	10			30
Rice	2 cups to 1 cup rice	to boil water			30
Salad Dressing			to thicken stirring as necessary		to finish
Sauerkraut	1/4 inch	10			20
Spaghetti	4 cups to 1 lb. spaghetti	to boil water			20
Spinach	None	10			20
Squash—summer	1/4 inch	10			20
Squash—hubbard	1/4 inch	10		20	20 30
Swiss Chard	1/4 inch	10			20
Tomatoes	1/4 inch	10			5 10
Turnips—white, sliced	1/4 inch	10			20
Welsh Rabbit			to thicken stirring as necessary		to finish
Yams	1/4 inch	10			20 30
Zucchini	1/4 inch	10			20 30

Frozen vegetables require approximately same amount of water, but one-half length of time required for fresh vegetables.

For tubular type units leave 10 minutes longer on low heat.

NOTE: The above times are approximate, since the exact cooking time varies with the age of the vegetable, personal taste and the utensil size. See Surface Cooking page 12, switch markings page 14 and utensils page 8.

temperature for one and one-quarter hours. Leave the cover of the Scotch Kettle slightly ajar.

Beverages

Because of its size and position in the range, the Scotch Kettle is an excellent utensil for making cocoa for quantity servings. Coffee in large amounts may also be kept hot in the deep well Kettle.

Breads and Puddings

The Scotch Kettle is also a built-in steamer. Breads and puddings are steamed economically and simply without heating the entire oven for but one food. Place the trivet and one to two cups of water, depending on the length of steaming time, in the Kettle. Grease well the insert pan or mold which will fit into the Kettle. Fill mold two-thirds full. Cover with lid or with waxed paper held in place with a rubber band. Steam on a high temperature until the steam escapes from the Kettle cover. Turn to a low temperature for the remainder of the steaming time. Remove the Scotch Kettle cover before turning the unit off.

Cereals

The Scotch Kettle is excellent for the long cooking cereals. Follow directions on the package. Place



water in kettle, usually two to three cups to one cup of cereal. Cover. Turn seven-heat switch knob to a high temperature. When water is boiling as shown by steam escaping from the cover, add cereal and salt. Stir well. Recover. Turn to a low temperature and continue cooking until done. Long cooking cereals may be cooked over-night on a low heat. It is better to use cold water for over-night cooking, adding all the ingredients at one time.

Follow the directions on the package for cooking these foods in the Scotch Kettle:

- | | |
|-------------|---------------|
| 1. Grits | 4. Rice |
| 2. Macaroni | 5. Spaghetti |
| 3. Noodles | 6. Vermicelli |

Deep Fat Frying

With the new quick high and medium high heats of the Kelvinator Scotch Kettle seven-heat unit, deep fat frying may now be done successfully in the Scotch Kettle with better results and with greater convenience and safety.

The deep fat fry basket is indented in such a manner that when the thermometer is attached to the

DEEP FAT FRYING CHART

Food	Temperature	Time
Dough Mixtures		
Doughnuts, Fritters	390° F.	3-4 minutes
Cooked Mixtures		
Croquettes, Fish Balls	390° F.	2 minutes
Fish		
Small and Fillets	375° F.	4-5 minutes
Seafood		
Oysters, Clams, Scallops	390° F.	2-3 minutes
Vegetables		
Asparagus	390° F.	2-3 minutes
Eggplant	390° F.	2-3 minutes
Onions	390° F.	3-5 minutes
Potatoes		
Chips	375° F.	3-5 minutes
French Fried	375° F.	3-5 minutes
Shoestring	375° F.	2-3 minutes

handle of the Scotch Kettle utensil, it remains in the fat when the basket is removed during the frying process.

Melt fat on a high heat to correct temperature. Too low a temperature will cause the food to become grease soaked, while too high a temperature will cause smoking of the fat and a crusty product. Use a medium high or a high temperature for the frying process, depending on quantity of fat and foods fried. French fried potatoes require a high temperature throughout the frying process.

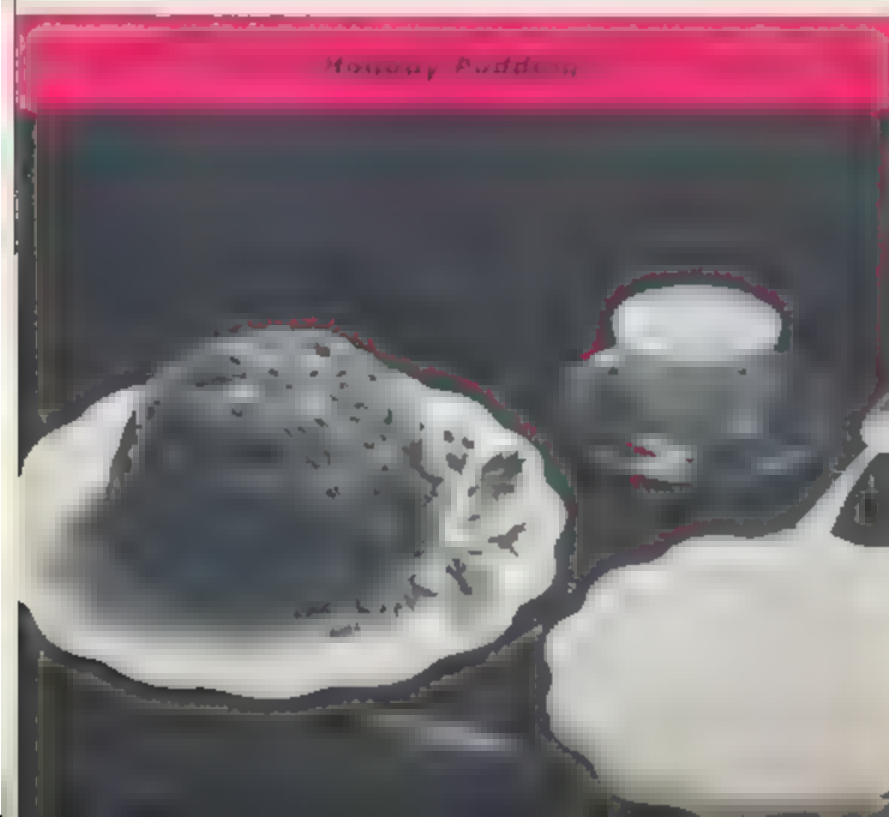
Dried Fruits, Vegetables

The low temperature of the Scotch Kettle cooks dried fruits and vegetables without the old-fashioned over-night soaking. Wash and pick over fruits or vegetables. Place in the Scotch Kettle using one part of food to two or three parts of cold water. Cook on a low temperature until tender. For fruits this will be approximately one to one and one half hours; for veg-

etables, six to ten hours depending on the age and quantity to be cooked.

Fresh Fruits, Vegetables

The size of the Scotch Kettle utensil is a convenience for the cooking of large quantities of foods, such as unpeeled potatoes; for bulky foods such as spinach; and for larger sized vegetables, such as corn on the cob.



For cooking fresh fruits or vegetables in the Scotch Kettle, wash and pare vegetables or peel fruits. Place in kettle with enough water to cover the bottom of the kettle to one-fourth inch depth. Add food and salt. Cook on a high temperature until steaming point is reached. Turn to the lowest temperature at which boiling may be maintained and continue cooking until tender. The timing is approximately the same as specified by the surface cookery chart for the small seven-heat surface unit.

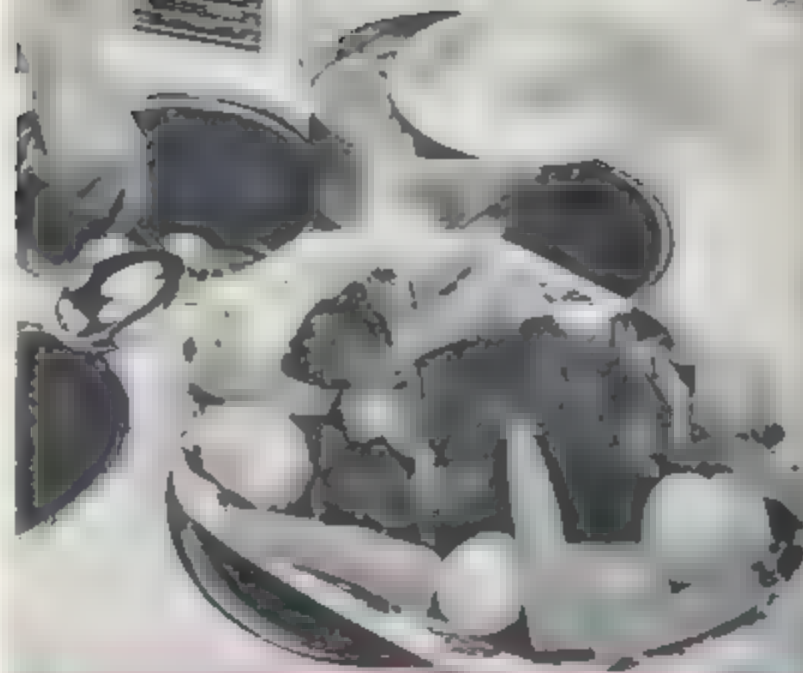
Because food is cooked in live steam rather than boiling water in the Kelvinator Scotch Kettle, there will be no food odor transfer in the cooking of vegetable combinations such as potatoes, carrots and onions at the same time, *if the unit is not turned off while the Scotch Kettle is covered.*

For food combinations such as peas or beets use the covered insert pan for one food.

It is not advisable to cook green and leafy vegetables such as Brussels sprouts, asparagus, etc., in combination with root vegetables, such as potatoes and carrots, which would require longer cooking time.

Meal Combinations

Complete meals of meats, vegetables and dessert or bread are



Pot Roast, Carrots, Potatoes, Onions

economically and conveniently cooked together in the Scotch Kettle, using only one heat and one utensil.

If a meat combination is used, follow the directions for less tender cuts. Place vegetables around meat. The pudding or bread is then cooked over the meat and vegetables with or without the trivet. Time according to the weight: i.e., three pound chuck roast at 40 minutes per pound or two hours total cooking time. A rolled roast will take five to ten minutes per pound longer.

If a fish or meat loaf or mold is included in the meal, place the vegetables in the bottom of the Scotch Kettle. Place trivet over the vegetables, then the covered mold. Turn the switch to a high temperature to start cooking or until steam escapes from cover. Turn to a low temperature and continue cooking until done.

Much heat is lost by lifting the Scotch Kettle cover during the cooking process. If this is necessary, return switch to a high temperature until the steaming point is again reached, then return to a low temperature. When done, remove cover before turning off switch.

Meats

For cooking less tender cuts of meats, such as chuck roasts, brown in a small quantity of fat, melted in Scotch Kettle on a high temperature. When meat is brown on one side, turn. Do not add water. Cover Scotch Kettle. When steam escapes from the cover, turn to a low temperature and continue cooking until done.

For corned, boiling or pickled meats, such as corned beef, cottage hams, tongue, heart, etc., wash, trim and prepare meat for cooking. Place in Scotch Kettle. Add water to cover. Place cover on kettle. Cook on a low temperature until tender.

Preserving

Use the Scotch Kettle for preserving on a medium or a low temperature. This handy section will keep fruits simmering without constant attention until ready to seal in jars.



Scotch Kettle Soup

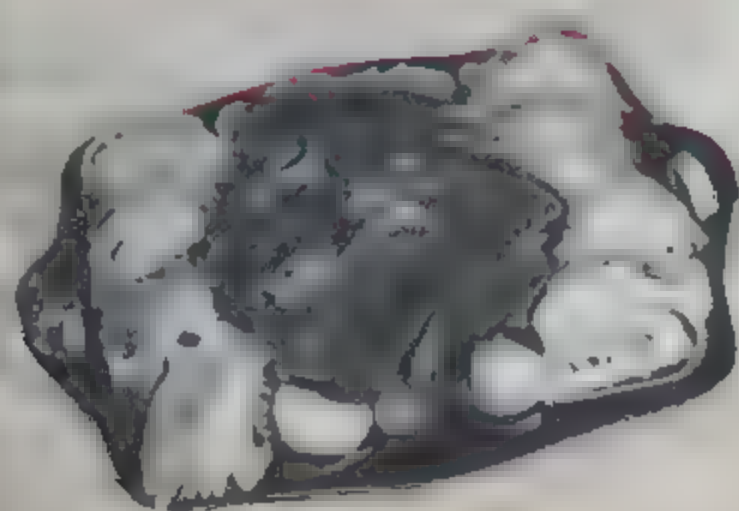
Sterilizing

The Scotch Kettle makes a very convenient sterilizing compartment. Wash the kettle thoroughly in hot soapy water, rinse in hot water. Place glasses or baby bottles on trivet in upside down position or in basket. Add one to two cups water. Cover Scotch Kettle. Turn unit to a high temperature until steam escapes freely from cover. Turn switch knob to a low tem-

SUGGESTIONS FOR SCOTCH KETTLE MEAL COMBINATIONS

Main Dish	Vegetable	Dessert or Bread
Stuffed Flank Steak	Parsnips	Ginger Pudding
Porto Rican Roast	Carrots and Onions	Peach Polly Pudding
Barbecued Veal	Potatoes	Graham Pudding
New England Dinner		Colonial Pudding
Creole Lamb	Rice	
Chicken Fricassee	Sweet Potatoes	Chocolate Pudding
Baked Beans		Brown Bread
Frankfurters	Hot Potato Salad	
Pigs Knuckles	Sauerkraut	
Stuffed Heart		Rice Pudding
Loin of Veal	Potatoes, Carrots	Gingerbread
Dixie Chicken	Mushrooms, Peas	Cherry Pudding

Corned Beef and Cabbage



perature for 20 to 30 minutes, without removing cover. Remove. Shake off moisture. Fill immediately.

Soups, Stocks

Place ingredients in Scotch Kettle utensil with cold water. Cover. Cook on a low temperature until done. This slow cooking extracts the flavor and food values without constant watching or stirring.

Warming Foods

Rolls, biscuits or bread may be reheated by sprinkling lightly with water. Add a small amount of

water in the bottom of the Kettle. Place rolls or bread on trivet in Scotch Kettle in center position. Turn seven heat Switch Knob to a high temperature. Heat for 15 or 20 minutes, then turn to a low or a very low temperature, until ready to serve.

Gravies, creamed dishes, stews, soups, etc., may be kept warm for serving without drying out in the Scotch Kettle on a low temperature.

Water Heating

The Scotch Kettle is a convenient utensil in which to heat water.

Scotch Kettle Recipes

Boston Brown Bread

- 1 teaspoon soda
- 2 cups milk
- 1 cup dark molasses
- 1½ cups sifted flour
- 2 cups yellow cornmeal

Dissolve soda in molasses. Add milk. Mix flour and cornmeal and stir in liquid ingredients. Pour into insert pan or three well-greased baking powder cans two-thirds full. Cover each. Place bread on trivet in Scotch Kettle with one cup water. Cover.

Steam on a high temperature until steam escapes from the cover. Turn to a low temperature and continue steaming 2½ to 3 hours. 18 servings.

Holiday Pudding

- 4 tablespoons butter
- ½ cup brown sugar
- 1 beaten egg
- 1 cup grated raw carrot
- 1 teaspoon grated orange rind
- ½ teaspoon lemon rind
- 1 tablespoon lemon juice
- 1¾ cups sifted flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ½ teaspoon cloves
- ½ cup chopped nut meats

Cream butter, sugar. Add egg and stir. Add carrot, orange and lemon rind and juice. Sift together dry ingredients and add with the nut meats. When well mixed, pour into buttered pudding mold or insert pan. Cover. Steam in Scotch Kettle 1½ to 2 hours. See directions for steaming puddings, page 26. 8 servings.

Doughnuts

- 3 tablespoons shortening
- 1 cup sugar
- 2 well beaten eggs
- 4½ cups sifted flour
- 4½ teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 cup milk

Cream shortening and sugar well. Add eggs one at a time, beating well after each addition. Sift the flour with the other dry ingredients and add alternately with milk. Add enough more flour to make a soft dough that can be easily handled. Pat to one-half inch thickness on a floured board. Cut with doughnut cutter. Fry until brown in deep fat heated to 390°F. Drain on absorbent paper. Makes 2 dozen doughnuts.

Baked Beans

- 2 pounds navy beans
- 4 tablespoons molasses
- ¾ cup brown sugar
- ½ pound cubed salt pork
- ¼ cup chili sauce
- 1 tablespoon salt
- ½ teaspoon pepper
- 6 to 8 cups water

Wash and sort beans. Place in Scotch Kettle. Add sugar, molasses, salt pork, chili sauce, salt, pepper and water. Cover. Cook on a low temperature for 10 to 15 hours. 16 servings.

Spinach with Hard Cooked Eggs

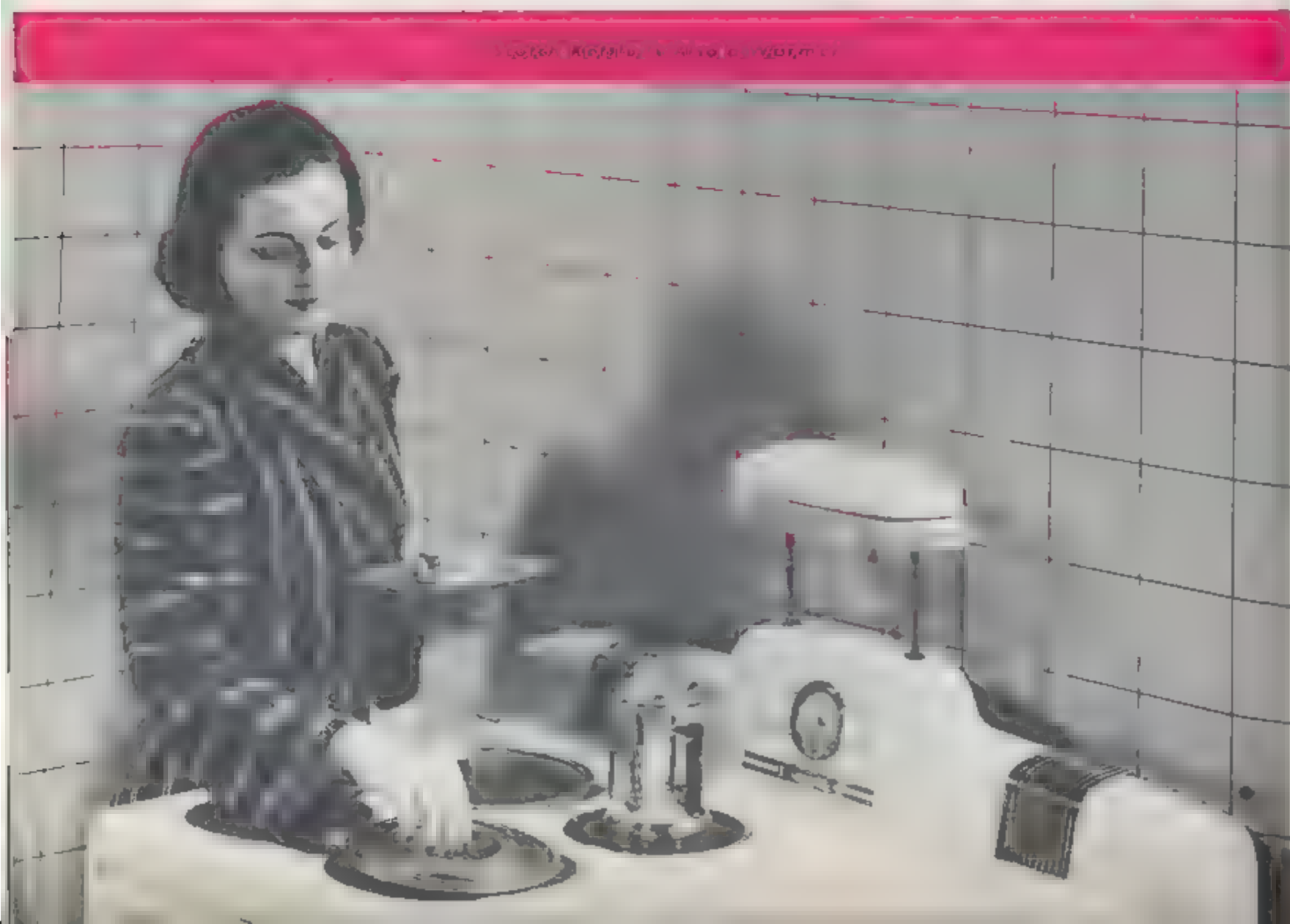
- 2-3 eggs
- 2 pounds spinach
- ½ teaspoon salt

Wash eggs and place in bottom of Scotch Kettle. Wash spinach thoroughly until clean. Place in Scotch Kettle over the eggs. Do not add any additional water. Season. Cover. Cook at a high temperature until steam escapes freely from the cover. Switch to a low or to a very low temperature for 10 minutes. Remove to large platter. Garnish with one hard cooked egg cut into slices. Separate yolks from the whites of the remaining eggs. Press through a sieve and place alternate rows of white and yellow around the spinach. 6 servings.

Beef Plate or Brisket with Horse-Radish Sauce

- 4 pounds beef plate or brisket
- ½ cup water
- 1 teaspoon salt

Wipe meat with damp cloth. Place on trivet in bottom of Scotch Kettle. Add water and salt. Turn unit on a high temperature until steam escapes from cover. Turn unit to a low temperature and continue cooking 60 minutes per pound or until tender. Serve hot with Horse-Radish Sauce. (See Surface, page 20). 6 servings.



Tempting dishes like these can be yours
with **KELVINATOR** Electric Cookery



Cottage Ham

- 2-3 pound cottage ham
- 2 quarts water

Place ham and water to cover in Scotch Kettle. Cook on a low temperature until tender. Do not boil. Allow about 45 to 60 minutes per pound. If it is to be served cold, allow it to cool in the water in which it has been cooked.

Variations for Serving

- 1 cup sugar
- 1 cup vinegar
- 2 teaspoons whole cloves
- 1 cup brown sugar

Add sugar and vinegar to water for cooking in Scotch Kettle. Remove cottage ham from Scotch Kettle half an hour before cooking is completed. Score or cut in diagonal lines. Stick with whole cloves. Rub with brown sugar. Brown in 375°F. oven.

- 1 medium onion
- 3 sprigs parsley
- 3 celery stocks and leaves
- 5 pepper corns
- 4 cloves
- 1/2 bay leaf

Add ingredients to water in which meat is cooked. Allow to cool in cooking water. Remove, slice and serve.

Place meat in Scotch Kettle. Cook, covered with cider.

- 1/2 tablespoon mixed spices
- 1/2 cup fine dried bread crumbs
- 1/2 cup brown sugar
- 1 tablespoon whole cloves
- 1/2 cup pineapple juice

Add pickling spices to water for cooking. When ham is nearly tender, remove from water. Cover with mixed crumbs and sugar. Stick with cloves. Brown in 375°F. oven.

Stuffed Heart

- 1 beef heart
- 3 slices diced bacon
- 1 cup fine bread crumbs
- 1 small minced onion
- 1 minced pimiento
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup sifted flour
- 3 tablespoons fat

Wash heart in cold water. Remove all gristle and veins. Saute bacon and combine with bread crumbs, onion, pimiento and seasonings. Fill heart cavity and sew edges together or fasten with skewers. Roll in flour. Brown heart in hot fat in Scotch Kettle on a high temperature. When turned to last side to be browned reduce to a low temperature. Continue cooking 60 minutes

per pound or about 2 1/2 to 3 hours for a three pound heart. Thicken liquid for gravy. 6 servings.

Split Pea Soup

- 2 1/4 cups green split peas
- 10 cups cold water
- 2 tablespoons chopped onion
- 1 smoked shoulder of pork bone or smoked pork knuckle
- 3 tablespoons melted butter
- 2 tablespoons sifted flour
- 1 teaspoon salt
- 1/8 teaspoon pepper

Put split peas, water, onion and meat in Scotch Kettle. Bring to boil slowly on a low temperature and simmer about 3 hours. Strain. Blend butter and flour. Add to the hot soup. Season. Boil 2 minutes. 8 servings.

Ox-Tail Soup

- 2 washed ox-tails cut in 2-inch lengths
- 2 tablespoons fat
- 2 1/2 quarts cold water
- 1 bay leaf
- 1 quart diced vegetables, onions, carrots, turnips, potatoes
- 1 tablespoon salt
- 1/2 teaspoon pepper
- 2 drops Worcestershire sauce

Brown ox-tails in fat in Scotch Kettle on a high temperature. Add water, bay leaf and the one teaspoon salt. Turn to a low temperature and simmer until meat is tender enough to fall from bones, about three hours. Strain and return broth to Scotch Kettle and add vegetables. Cook on a low temperature until vegetables are tender, approximately 1 to 1 1/2 hours. Remove lean meat from bones. Chop or cut into squares. Return to soup. Season with remaining salt. Makes 3 quarts soup.

Orange Marmalade

- 12 sour oranges, approximately 5 1/2 pounds
- 4 pounds sugar

For large amounts, weigh oranges and use three-fourths of weight of sugar. Soak oranges in hot water five minutes. Cut rind into quarters and remove. Place rind in Scotch Kettle with water to cover. Cook on a high temperature until soft. Drain. Remove white part of rind by scraping with spoon. Cut the rind left in strips with scissors. Divide orange pulp into sections. Remove seed and membranes. Place in Scotch Kettle and bring to boiling point, on a high temperature. Add sugar. Turn unit to a low temperature and cook 1 hour uncovered.

Add rind and cook an additional hour on a medium temperature uncovered or until thick. Turn into sterilized glasses and seal with paraffin. Makes 11 one-half pint glasses.

Steamed Fudge Puffs

- 1 beaten egg yolk
- 7 tablespoons sugar
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 3 tablespoons melted shortening
- 2 squares melted unsweetened chocolate
- 1 cup sifted flour
- 1 1/2 teaspoons baking powder
- 1/4 cup milk
- 1 stiffly beaten egg white

Beat together egg yolk, sugar, salt and cinnamon. Add shortening and chocolate. When well mixed add sifted dry ingredients alternately with the milk. Fold in egg white. Pour into well buttered jelly glasses or custard cups one-half full. Cover each. Steam in Scotch Kettle for about 50 minutes. (See directions for steaming puddings). May be steamed in large mold for 1 1/4 hours. 6 servings.

French Fried Onions

- 6 large peeled, sliced onions
- 1 cup sifted flour
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1 well beaten egg
- 3/4 cup milk
- 1 tablespoon melted fat

Cover onions with cold water. Let stand thirty minutes. Wipe dry. Separate into rings. Sift flour, with sugar and salt. Beat egg well. Combine with milk. Stir into dry ingredients. Add fat. Mix thoroughly. Dip onion rings in batter. Fry in deep fat heated to 390°F., 3 to 5 minutes or until brown. Drain on absorbent paper. 6 servings.

Quick Chili Con Carne

- 1 tablespoon fat
- 1 pound ground beef
- 1 1/3 cup chopped onion
- 2 cups kidney beans
- 3 cups tomato pulp
- 1/2 cup chopped green pepper
- 1 cup chopped celery
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 1/2 teaspoon chili powder
- 1 clove garlic chopped
- 1/2 teaspoon bay leaves

Melt fat in Scotch Kettle on high temperature. Add beef and onion. Cook until brown, stirring frequently. Stir in the beans, tomato pulp, green pepper, celery, salt, pepper, chili powder, garlic, and bay leaves. Turn to a low temperature and continue cooking one hour. 6 servings.

Hot Potato Salad and Frankfurters

- 6 cups raw sliced potatoes
- 1 cup diced onions
- 4 tablespoons chopped parsley
- 1/2 cup diced bacon
- 2 tablespoons salt
- 2 teaspoon pepper
- 2 tablespoons sugar
- 1 teaspoon dry mustard
- 1 1/2 teaspoons celery seed
- 1/4 cup cider vinegar
- 3/4 cup water
- 2 pounds frankfurters
- 2 sliced hard cooked eggs

Mix all ingredients except frankfurters and place in Scotch Kettle. Cover. Cook on high temperature until steam escapes from vent. Turn to a low temperature and continue cooking 1 hour. 30 minutes before finished cooking, place frankfurters on top of potato salad. Re-cover. Turn unit to high temperature for 5 minutes and then to a low temperature for 30 minutes. 8 servings.

Boiled Dinner—New England

- 3 pounds corned beef, corned spareribs, chuck roast or boiling meat
- 3 pounds cabbage sections, carrots, potatoes, onions, parsnips, beets

Place meat in bottom of Scotch Kettle with one-fourth cup water. Add vegetables except beets which are cooked with 1/2 cup water in covered insert pan at the same time. Cook on high temperature until steam escapes from lid. Turn to a low temperature and continue cooking 30 minutes per pound for the meat. Serve on a large platter with beets. A pudding may be cooked with this meal instead of the beets. 6 servings.

Roly Polys

- 4 cube steaks or 1/2 inch round steak 3 inches square
- 1 1/2 teaspoons salt
- 1/2 teaspoon pepper
- 2 slices bacon, cut in half
- 1 sliced onion
- 4 rings green pepper
- 2 tablespoons fat
- 1/2 cup sifted flour
- 1/2 cup water

Season steak. Place half slice bacon, a slice of onion and green pepper ring on steak. Roll up and tie with string or fasten with skewers. Roll in flour. Brown in hot fat in Scotch Kettle on high temperature. Add water. Cover. When steam escapes from lid turn to a low temperature and cook one hour. When tender combine three tablespoons flour, one teaspoon salt with one and one-half cups water. Add to Roly Polys. Re-cover and allow to simmer on a low temperature approximately 20 minutes. 4 servings.

Kelvinator

Section Three

Oven

The Kelvinator oven is a large six-sided compartment finished in easy-to-clean blue porcelain with rounded corners and smooth surfaces and edges. This porcelain finish is on both sides of the oven liner to resist rust.

Insulation

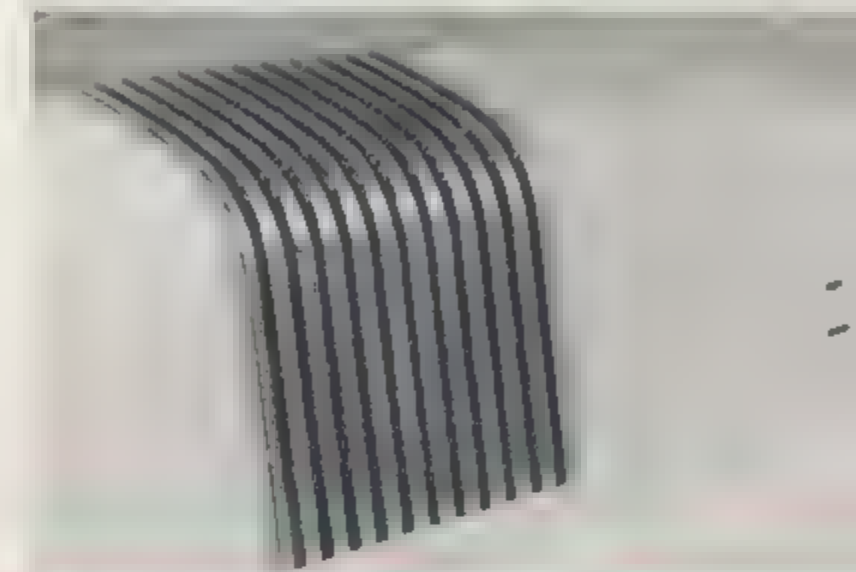
To retain the heat in the oven, and to keep the kitchen cool, the oven is efficiently insulated with from two to three inches of Fiberglas.

The only way heat can escape from your Kelvinator oven is when the oven door is opened. A frequently opened door will waste current, cause uneven heat, waste time, dry out food and may cause the food to brown unevenly.

Vent

Moisture is controlled in the Kelvinator oven by the Vent which is located in the upper right corner of the oven. It automatically controls the moisture in the oven by permitting any excessive steam to es-

cape to the Vent Outlet (23) located on the right front of the Wall Guard (32). Since a draft of air is not required, foods do not rapidly dry out in the Kelvinator oven.



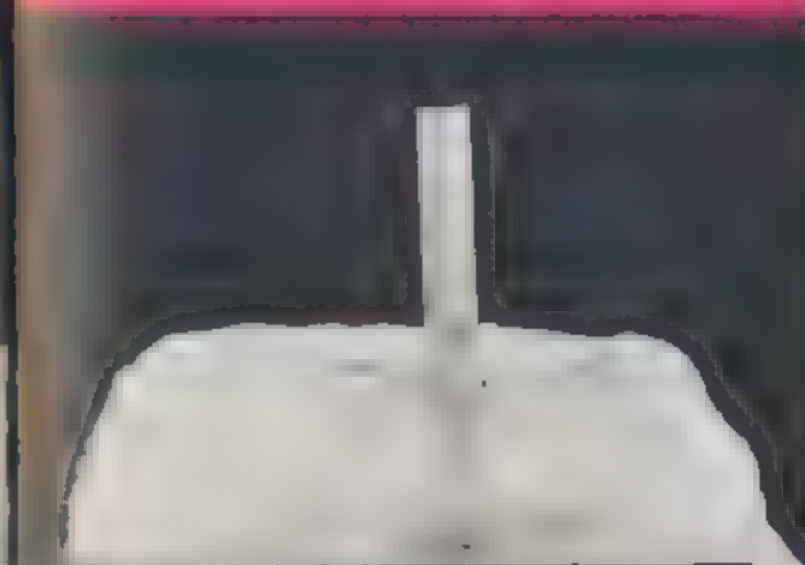
Oven Vent on Front of Wall Guard

Shelves

The shelves are no-tip safety-stop type that rest on the Shelf Position Guides (6) formed in the one-piece porcelain-finished side walls. There are nine positions with space adjustments one and one-eighth inches apart. Shelves may be raised or lowered depending on the food to be cooked. The top of each guide position becomes an automatic stop for the shelf (21) beneath it, preventing it from tipping.

Most oven cooking is done with the shelves in a position to place the food in the approximate center of the oven. The no-tip safety-stop shelves are bar type, rust-resisting, with smooth edges, designed to prevent warping and sagging.

Insulation in Kelvinator Range





Automatic Oven Floodlight

The Oven Floodlight (2) automatically lights the oven when the door is opened beyond the broiling position.

Oven Units

There are two units in the oven, an upper (30) and lower (19). For speed in preheating, both units operate; for baking, the lower unit is used.

Heat Director

The smooth, easily cleaned black porcelain-finished Heat Director (15) fastened to the top of the lower unit distributes the heat evenly throughout the oven. It must be in position for all oven cookery.

Combination Thermostat and Oven Switch Knob

The Thermostat and the Oven Switch Knob (7) located to be easily read on the Switch Panel (14) have been combined to make the oven extremely simple to operate with but one switch manipulation. The thermostat is an automatic heat regu-

lator which controls the amount of heat in the oven by turning the current on and off.

Preheating

Putting foods in a heated oven will shorten the cooking time. If a preheated oven is used put the oven shelves in position before turning the oven on. Turn the Combination Thermostat and Oven Switch Knob to "Broil", then back to the temperature desired. The pilot lights "Broil" (4) and "Bake" (3) will light, showing both units are operating for the extra fast heating. When the temperature for which the thermostat is set is reached in the oven, or when the oven is preheated, both lights go out, showing no more current is going into the heating elements. The exact temperature will now be maintained automatically.

Biscuits, cakes, and cookies are best baked in a preheated oven.

Baking

The pilot light marked "Bake" (3) will light and will go on and off, as the current is going into the oven,

denoting that much of the Kelvinator oven cooking is done on retained heat.

Cold Oven Start

To start cooking from a cold oven, the intense quick heat from the top unit is not necessary. The baking heat is supplied by turning the Combination Thermostat and Oven Switch Knob (7) to the desired temperature without first turning to "Broil."

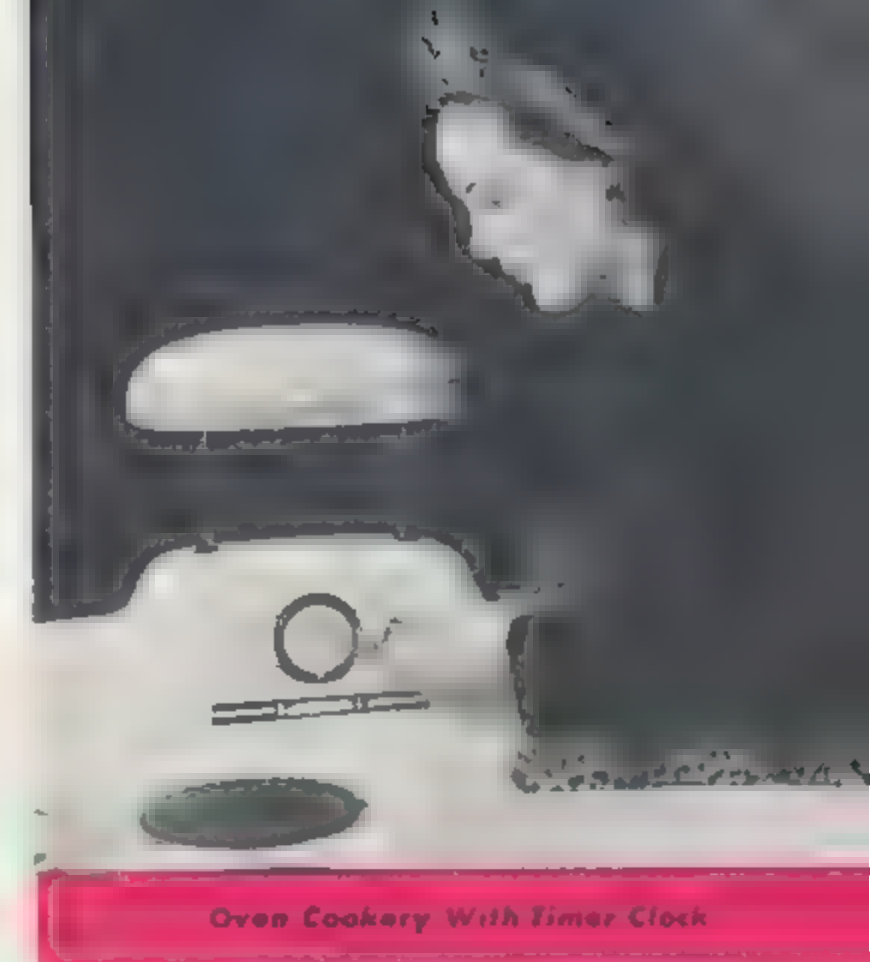
The "Bake" (3) pilot light only will light, showing only the lower unit (19) is in operation. When the desired temperature has been reached, it will be maintained automatically.

Starting roasts and oven meals and some cakes and pies from a cold oven is a more convenient method.

Uses of the Kelvinator Oven

The oven is used for Baking, Roasting, Steaming, Combination Meals, Broiling and some Canning.

It is unusually large, measuring 16" high, 16" wide and 20" deep. It will bake at one time six 1½-pound loaves of bread. It will hold a twenty-five pound turkey, more than enough for a large family. Despite its size, it is economical for a small family's use.



Timer Clock

With the Timer Clock in operation on the Kelvinator Electric ranges, oven cooking may be done though you are many miles from home at the time. The clock turns the oven "On" and "Off" at the time at which the clock has been set.

For direction for use see pages 10 and 11.

Accessory clocks are available on Models ER413 and ER411.



BAKING

☐ Baking and roasting terms are used interchangeably, referring to a method whereby foods are cooked uncovered in reasonably dry heat. Baking generally refers to quick and yeast breads, cakes, cookies, pies and some puddings. As a rule, it applies to those which are cooked to a browned exterior.

Air Circulation

The Heat Director (15), or baffle evenly distributes the heat throughout the oven by directing the circulation of the heated air. For this reason foods and utensils (see page 9) used for oven cookery must be placed in such a position as to permit free air circulation. Allow at least one inch of space between pans on each side, top and bottom, as well as between pans and oven side walls.



Permit Free Air Circulation

Shelves

In baking more than one cake or pie, arrange the shelves so that foods are staggered or are placed so as not to be directly one over another. Place one rack just above the center and one just below. The third and seventh shelf position generally offer best shelf arrangement for baking more than two cakes or pies at one time. Two may be baked on one shelf, in which case the shelf should be in the seventh, eighth or ninth position.

Always remove the broiler pan from the oven when baking.

Baking in a cold or preheated oven is a matter of personal preference.

Baking Recipes

Baking Powder Biscuits

- 2 cups sifted flour
- 4 teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- 1 teaspoon sugar
- 4 tablespoons shortening
- $\frac{3}{4}$ cup milk or $\frac{3}{8}$ cup water

Sift together flour, baking powder, salt and sugar. Work in shortening with pastry blender. Stir in liquid quickly making as wet a dough as may be handled. Roll lightly or pat into a sheet. Cut into rounds. Place on 10 x 14 inch cookie sheet. Bake in preheated oven at 450° F. 10-12 minutes. 15 biscuits.



Baking Powder Biscuits

Cornbread

- 3 cups cornmeal
- $\frac{1}{2}$ cup sifted flour
- 2 tablespoons baking powder
- 2 tablespoons sugar
- 1 teaspoon salt
- 4 beaten eggs
- $1\frac{1}{2}$ cups milk
- $\frac{1}{2}$ cup melted butter

Sift together the cornmeal, flour, baking powder, sugar and salt. Combine eggs with milk and butter and add. Pour into greased $7\frac{1}{4} \times 10\frac{3}{4}$ inch pan. Bake in a 450° F. oven 25-35 minutes. Makes one pan of cornbread.

- $\frac{3}{4}$ teaspoon cinnamon
- 1 beaten egg
- 1 cup milk
- 5 tablespoons melted shortening
- 1 cup pared chopped apples

Sift together flour, baking powder, salt, sugar and cinnamon. Combine egg, milk and shortening and beat together in 20 to 25 strokes. Add apples. Fill greased muffin pans two-thirds full. Bake in preheated oven at 450° F. 15-20 minutes. Makes 12 muffins.

Easy Bran Bread—Quick Method

- 3 cups all bran
- 3 cups boiling water
- 2 tablespoons shortening
- 1 tablespoon salt
- $\frac{2}{3}$ cup molasses
- 3 cakes yeast dissolved in
- 1 cup tepid water
- 8 to 11 cups sifted flour

Pour boiling water over bran. Add shortening and let stand until 110° F. or lukewarm. Add the molasses and dissolved yeast. Add four cups flour and salt and beat 5 minutes. Add three cups flour and beat 5 minutes. Stir in well another cup of flour. Add enough of remaining flour to knead. Divide into two single or double loaves, and put into greased bread pans. Turn oven switch on 2 minutes, then off. Place bread in oven and let rise 30 minutes. Bake in a 375° F. oven for 1 hour. Let bread remain in oven for an extra 10 minutes if necessary. Makes 2 one and one-half pound loaves.

Pop-Overs

- 3 beaten eggs
- 1 cup sifted flour
- 1 cup milk
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons melted butter

Sift together the flour and salt. Beat eggs slightly and combine with milk and melted butter. Add liquid mixture to flour. Stir well to make a smooth batter. Fill cold, well greased four-ounce custard cups about half full of batter. Place cups on cookie sheet. Bake in a 425° F. oven 45 to 60 minutes. Makes 6 popovers.

Spiced Apple Muffins

- 2 cups sifted flour
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup sugar

Heat Director





Yeast Bread

Yeast Bread

- 2 cups milk
- 2 cups water
- 4 tablespoons soft lard
- 12 to 14 cups sifted flour
- 4 cakes compressed yeast
- 6 tablespoons warm water
- 4 tablespoons sugar
- 1 1/2 tablespoons salt

Boil milk and water on a high temperature of surface unit. Put in mixing bowl. Cool to 110° F. Add the lard and four cups flour. Dissolve yeast cakes in warm water. Add the sugar. Mix and add to the dough. Add salt. Beat the mixture 5 minutes. Knead in the remaining flour. Shape bread into three loaves, one and one-half pounds each, and place in 9 1/4 x 5 1/4 x 2 3/4 inches lightly greased bread pans. Turn oven switch to 400° F. 2 minutes, then off. Place bread in cold oven. Let bread rise for 30 minutes. Bake at end of proofing period in 400° F. oven one hour. Turn oven off. Allow bread to remain in oven for additional 10 minutes. Makes 3 loaves of bread.

Peanut Butter Bread

- 2 cups sifted flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1/3 cup sugar
- 1/2 cup peanut butter
- 1 1/2 cups milk

Sift together, flour, baking powder, salt and sugar. Cut in peanut butter with pastry blender, two knives or a fork. Add milk slowly, beating well. Pour into greased loaf pan. Bake alone or with oven meal in a 375° F. oven 45 to 60 minutes. Makes one loaf.

Yeast Rolls

- 2 cakes compressed yeast
- 1 1/2 cups lukewarm water
- 2 teaspoons salt
- 1/2 cup sugar
- 2 beaten eggs
- 1/2 cup melted shortening
- 6 cups sifted flour

Dissolve yeast in water. Add salt, sugar, egg and shortening. Beat well. Add flour one cup at a time, mixing well after each addition. Place in lightly greased bowl and cover lightly. Store in Kelvinator refrigerator food compartment until ready to use. Let rise in bowl covered with damp cloth, out of draft, until double in bulk. Knead. Shape into rolls. Place in greased standard size loaf pans. When double in bulk again, bake in a Kelvinator electric range at 425° F. for 15 to 20 minutes, or with an oven meal at 375° F. for 1 1/4 hours. Makes two dozen rolls.

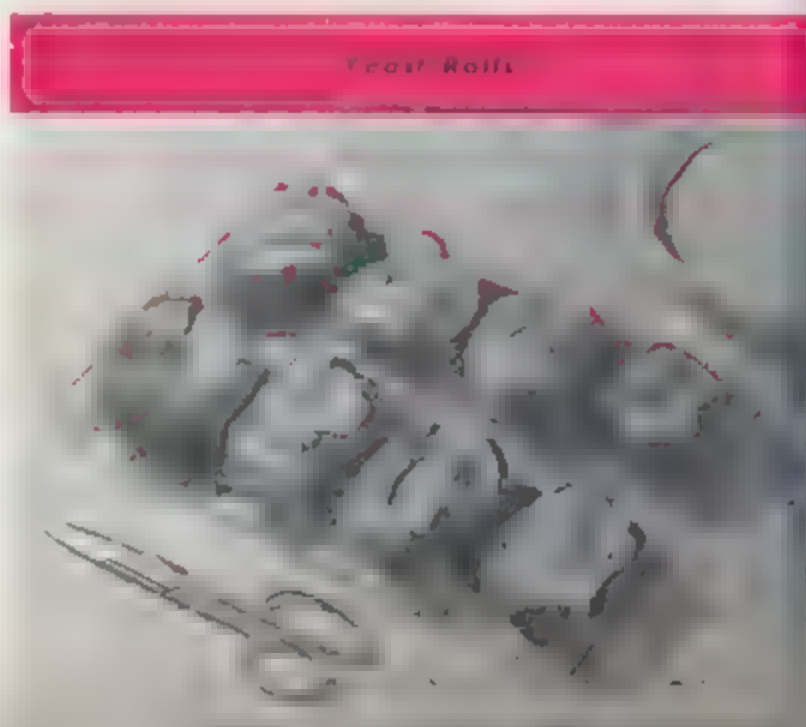
Variations

These rolls may be shaped into clover leaf, parker house or pocket book, butter, crescent, cinnamon or apple rolls.

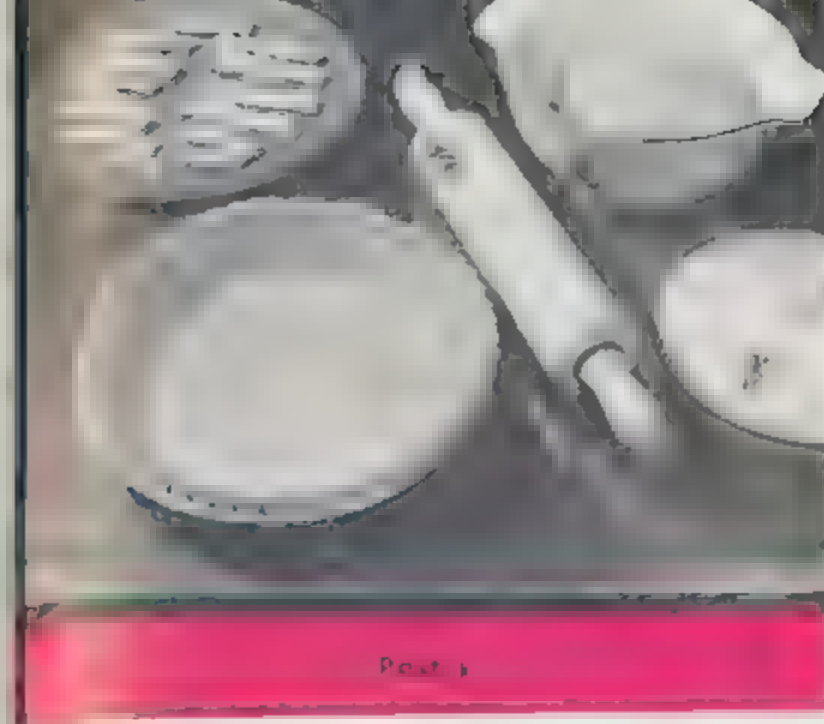
Pastry

- 2 1/4 cups sifted flour
- 3/4 teaspoon salt
- 3/4 cup shortening
- 6 to 8 tablespoons ice water

Sift together flour and salt. Cut the shortening into the flour mixture with pastry blender, until the flour-fat particles are about the size of navy beans. Then add six to eight tablespoons water, sprinkling a small portion at a time over the flour-fat particles and cutting it in with a wooden spoon. The ball of dough should be easy to handle, neither sticky because of too much water, nor crumbly because of too little. Use as little water as possible. Makes 2 nine-inch shells or 1 double crust nine-inch pie.



Yeast Rolls



Pastry

Pastry—Single Crust

Lightly roll two-thirds of the pie crust to one-eighth inch thickness and about two inches larger than a nine-inch pie pan. Fold in half, then in quarters and fit loosely into pie plate. In rolling the pie crust use only enough flour to prevent sticking, handling the dough very lightly and never turning it. Fold back the edge of the pie crust all the way around and bring this double fold to an upright position. Flute the double fold of pie crust by placing the floured tip of the index finger of the right hand against the fold in the inside of the pie crust rim, so that it is between the tips of the thumb and index finger of the left hand which are on the outside of pie crust rim. Pinch gently, then remove the finger and continue this fluting motion around entire rim. Prick with fork in four places. Bake in a 450° F. oven 10 to 15 minutes.

Apple Pie

- 1 uncooked pie shell
- 6 to 8 pared and cored apples, sliced 1/4 inch thick
- 1/2 to 1 cup sugar
- 2 to 3 tablespoons sifted flour
- 1/4 teaspoon cinnamon
- 1/8 teaspoon salt
- 1 teaspoon lemon juice
- 2 teaspoons butter

Lightly roll half of the pie crust to one-eighth inch thickness and about two and one-half inches larger than a nine-inch pie plate. Fold it in half and fit it into the pie plate. In rolling the pie crust use only enough flour to prevent sticking, handling the dough very lightly and never turning it. Press the pie crust lightly to fit the pie pan and trim even with the edge of the pan, using a knife. Fill the pie shell with the apples. Mix sugar, flour, salt, cinnamon and lemon juice. Sprinkle over apples and dot with butter. Moisten the edge of the crust with cold water. Roll the

other half of the pie crust to one-eighth inch thickness and about one inch larger than the diameter of the plate. Fold this in half and make three slits, each one-half inch in length, in the center of the folded side. Adjust over the filling, then carefully fold the edge of the upper crust under the lower crust all the way around. Finish by pressing the edges together with a fork dipped in flour. Bake in a 450° F. oven 30 to 40 minutes. Makes 1 nine-inch pie.

Dixie Pecan Pie Filling

- 3 well beaten eggs
- 1 tablespoon sugar
- 2 tablespoons sifted flour
- 2 cups dark corn syrup
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 cup whole pecan meats
- 1 uncooked pastry shell

Sift together sugar and flour. Add to eggs and beat well. Add syrup, vanilla, salt and pecans. Pour into pastry lined nine inch pie tin. Bake in a 375° F. oven for 35 to 45 minutes. Makes filling for 1 nine-inch pie.

Custard Pie Filling

- 4 slightly beaten eggs
- 2 cups milk
- 1/4 cup sugar
- 1/8 teaspoon salt
- 1/4 teaspoon vanilla
- 1/8 teaspoon nutmeg

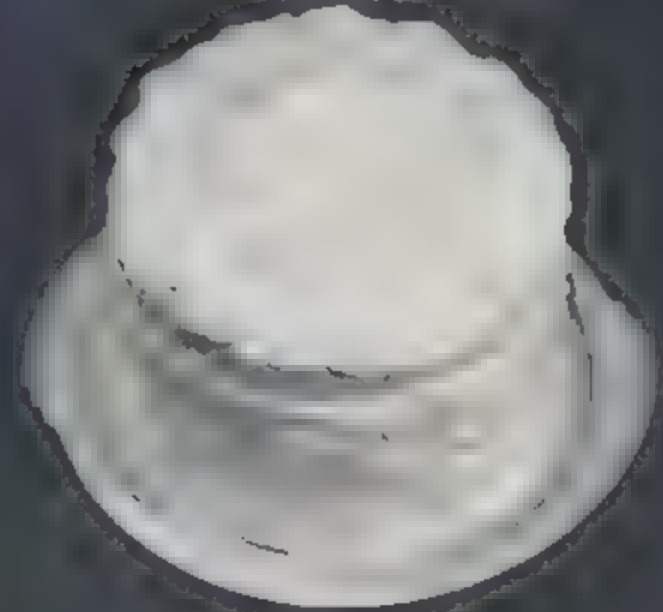
Heat milk. Combine eggs, sugar, salt, vanilla, and nutmeg. Beat in hot milk with rotary beater until it foams on top. Place unbaked pie shell on shelf in center of oven. Pour custard into large spoon into shell. Bake until silver knife inserted in center comes out clean. Bake at 425° F. From a cold oven start 40 to 45 minutes.

Lemon Meringue Pie Filling

- 1 1/2 cups granulated sugar
- 1/4 cup cornstarch
- 1/4 cup cake flour
- 1/4 teaspoon salt



Lemon Meringue Pie



Iced Layer Cake

- 2 cups boiling water
- 3 eggs, separated
- 1½ teaspoons grated lemon rind
- 6 tablespoons lemon juice
- 2 tablespoons butter
- 1 baked 9-inch pastry shell
- 6 tablespoons powdered sugar

Combine granulated sugar, cornstarch, flour, and salt. Gradually stir in boiling water to this mixture. Cook 15 minutes on a small surface unit using a medium temperature until boiling point is reached. Then turn unit off or to a very low temperature and continue cooking for remaining time. Mix together slightly beaten egg yolks, lemon rind and juice. Add to thickened sugar-water mixture and cook two minutes on a medium temperature, stirring constantly. Add butter. When slightly cool, turn into baked pastry shell, cover with meringue made by gradually beating powdered sugar into stiffly beaten egg whites. Bake in a 325° F. oven for 20-30 minutes. Yield: 1 one-crust, 9 inch pie.

Layer Cake

- ½ cup butter
- 1¼ cups sugar
- 2 eggs
- 2½ cups sifted cake flour
- 2½ teaspoons baking powder
- ¾ cup milk
- 1 teaspoon vanilla extract
- ¼ teaspoon salt

Cream butter until consistency of whipped cream. Add sugar gradually. If electric mixer is used, add eggs one at a time; otherwise separate egg yolks and whites. Beat egg yolks and add to creamed mixture. Sift together twice flour and baking powder. Add alternately with milk and vanilla beginning and ending with dry ingredients. Pour into

two well greased and floured eight-inch cake pans. Bake in a 375° F. oven 20-30 minutes. Makes 2 eight-inch layers.

Sponge Cake

- 6 stiffly beaten egg whites
- 1 cup sugar
- 6 well beaten egg yolks
- 1 cup sifted cake flour
- ¼ teaspoon salt
- 1 teaspoon vanilla extract

Add sugar gradually to egg whites and continue beating until meringue peaks and holds its shape. Fold in egg yolks. Sift together flour and salt three times. Fold gently into egg mixture. Add vanilla. Pour into ungreased tube pan 4½ x 10 inches. Bake in a 325° F. oven 50 to 60 minutes. Invert pan on wire cake rack to cool.

Hot Milk Cake

- 2 beaten eggs
- 1 cup sugar
- 1 cup sifted cake flour
- 1 teaspoon baking powder
- ½ cup scalded milk
- 2 tablespoons melted butter
- 1 teaspoon vanilla extract

To eggs, add sugar and continue beating until lemon color. Add flour and baking powder sifted together. Add milk, butter and vanilla. Pour into eight-inch square greased and floured pan. Bake in a 350° F. oven 30 to 35 minutes. Cover with broiled caramel frosting and broil under upper unit until brown. Makes one layer iced cake.

Broiled Caramel Icing

- 3 tablespoons butter
- 3 tablespoons cream
- ½ cup dark brown sugar
- 1 cup chopped nut meats

Melt butter in saucepan. Add cream and sugar. Let boil two minutes or until thick. Remove and add nut meats. Pour over hot cake. Place under broiler unit and broil about 1 to 3 minutes.

Lemon Cups

- 1 cup sugar
- 4 tablespoons sifted flour
- ⅛ teaspoon salt
- 2 tablespoons melted butter
- 5 tablespoons lemon juice
- 1 lemon grated rind
- 3 well-beaten egg yolks
- 1½ cups milk
- 3 stiffly beaten egg whites

Sift together sugar, flour and salt and add to butter. Stir in lemon. Add to egg yolks and milk, stirring well. Fold in egg whites. Pour into greased custard cups. Place on 10 x 14 inch cookie sheet and bake in a 350° F. oven for 45 minutes. When baked, each dessert will have custard on the bottom and sponge cake on top. 6 servings.

Tropical Gingerbread

- ½ cup butter
- ½ cup sugar
- 2 eggs
- ½ cup cold water
- ½ cup molasses
- 1 teaspoon soda
- 1½ cups sifted flour
- 1½ cups cocoanut
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- ¼ teaspoon allspice
- ¼ teaspoon nutmeg
- ¼ teaspoon cloves
- ¼ teaspoon salt

Cream butter and sugar. Add eggs unbeaten one at a time and beat thoroughly. Dissolve soda in molasses and add. Sift dry ingredients together and add alternately with cold water. Add cocoanut. Pour into an oiled 7¼ x 10¾ x 1½ inch pan. Bake in a 350° F. oven 30 to 40 minutes.

Apricot Glaze

- 3½ cups canned apricots
- ½ cup sugar

Mix apricots and sugar together. Turn surface unit switch to a high temperature and cook mixture until quite thick. Remove from unit and press mixture through a sieve. Pour over gingerbread. 6 servings.

Fig Surprise Cake

- 2 cup butter
- 1 cup brown sugar
- 10 canned figs
- ⅔ cup sugar
- 2 well-beaten egg yolks
- ⅓ cup fig juice
- ⅔ cup sifted cake flour
- ⅓ teaspoon baking powder
- ½ teaspoon salt
- 2 stiffly beaten egg whites

Melt butter in loaf pan on a low temperature. Add brown sugar and stir until mixed. Remove stems from figs and place in sugar mixture. Cover with cake batter. Beat sugar into egg yolks. Add fig juice. Add flour, baking powder and salt which have been sifted together. Fold in egg whites. Pour over fig and sugar mixture. Bake with oven meal or alone in a 375° F. oven 1½ hours. When done invert on platter. Serve warm with whipped cream. 6 to 8 servings.

Quick Spice Cake

- ⅓ cup soft butter
- 1½ cups brown sugar
- 2 eggs
- ½ cup sweet milk
- 1¾ cups sifted flour
- 3 teaspoons baking powder
- ½ teaspoon cinnamon
- ½ teaspoon cloves
- 1 cup chopped raisins or
- 1 cup chopped nutmeats

Drop ingredients in bowl. Stir for three minutes. Turn into a greased 10-inch tube pan. Bake in a 300° F. oven for 1 hour.

Devil's Food Cake

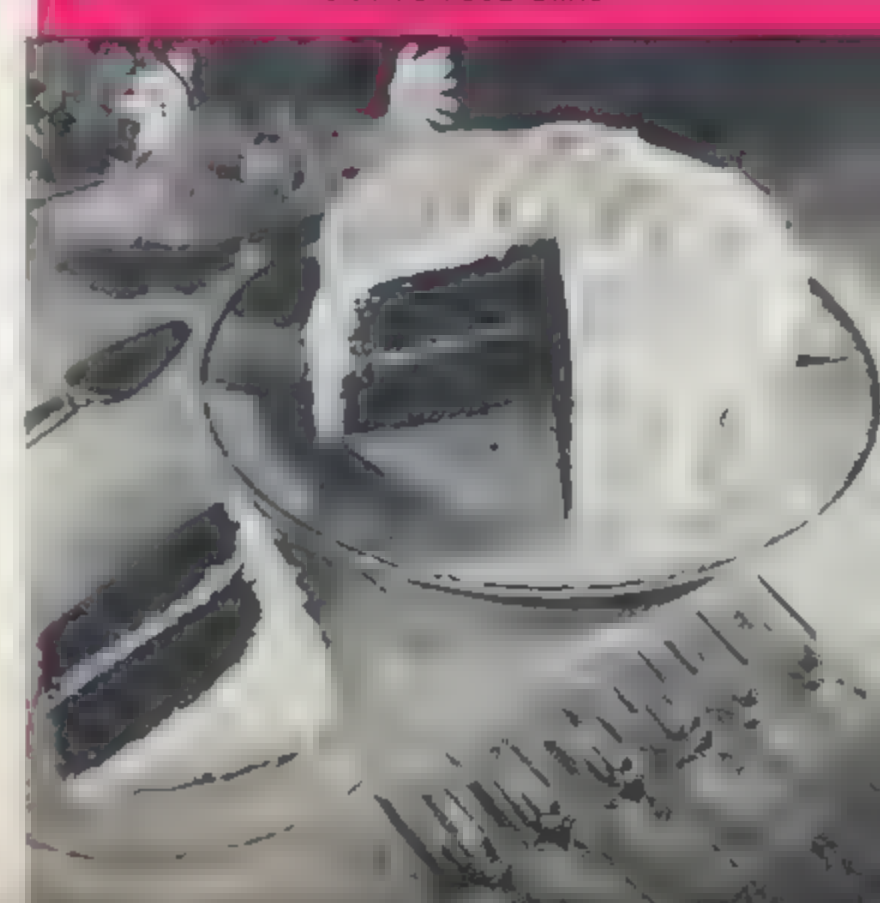
- ½ cup shortening
- 1 cup sugar
- 2 well-beaten eggs
- 3 squares melted chocolate
- 2 cups sifted cake flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ½ teaspoon soda
- 1¼ cups milk
- 1 teaspoon vanilla extract
- 2 stiffly beaten egg whites

Cream shortening. Add sugar gradually and cream until of whipped cream consistency. Add egg yolks and chocolate. Blend well. Sift flour, baking powder, salt and soda three times. Add dry ingredients alternately with milk, beating well after each addition. Add vanilla. Fold in egg whites. Pour into greased and floured 4½ x 10 inch tube pan. Bake from cold start in a 325° F. oven for one hour. Makes one two-lb. cake.

Fruit Cake

- 1 cup butter
- 2 cups sugar
- 6 eggs
- ½ cup sherry
- 2 cups blanched almond halves
- 1½ cups broken pecan meats
- ½ cup broken walnut meats
- 3 cups seedless raisins
- 1½ cups shredded citron
- 1½ cups shredded candied pineapple
- ½ cup chopped candied orange rind
- 3 cups sifted flour
- 1 teaspoon baking powder
- ¼ teaspoon salt

Devil's Food Cake



- 1 1/2 teaspoons cinnamon
- 1 teaspoon allspice
- 1 teaspoon cloves
- 1 teaspoon nutmeg

Cream butter until soft. Add sugar gradually, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat thoroughly. Add sherry, nuts and fruits. Sift together flour, baking powder, salt and spices three times. Stir into first mixture. Cut brown paper to line ten-inch diameter tube pan. Grease paper in pan. Pour in batter. Bake from a cold start in a 300° F. oven approximately 2 hours. When done, remove from oven. Invert on wire rack to cool. Remove paper. When cool, wrap cake in waxed paper. Store covered. Makes 5 pound fruit cake.

Coffee Drops

- 1 cup fat
- 2 cups brown sugar
- 2 eggs
- 4 cups sifted flour
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 1 teaspoon allspice
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- 1/2 teaspoon cinnamon
- 1 cup strained coffee with
- 2 tablespoons cream
- 1 teaspoon soda
- 1 cup seedless raisins
- 1 cup broken walnut meats

Cream fat. Add sugar gradually. When well creamed add eggs one at a time, beating well after each addition. Sift together dry ingredients and spices. Stir together soda, coffee and cream. Add alternately with dry ingredients. Stir in raisins and walnuts. Drop by teaspoons on 10 x 14 inch cookie sheet, nine to a sheet. Bake in preheated oven at 350° F. 12 to 15 minutes. Makes 6 dozen cookies.

Peanut Butter Cookies

- 1/2 cup butter
- 1/2 cup peanut butter
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1 beaten egg
- 1 1/4 cups sifted flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon soda
- 1/4 teaspoon salt

Cream butter and peanut butter together. Add sugars gradually and cream thoroughly. Beat in egg. Sift flour, baking powder, soda and salt together and add to the creamed mixture. Shape into small balls of about one teaspoon dough each. Place 16 on a greased 10 x 14 inch cookie sheet. Flatten slightly with the tines of a fork. Bake in a 375° F. preheated oven for 15 to 18 minutes. Makes 4 dozen two-inch cookies.

Butter Fingers

- 3/4 cup butter
- 2 cups sifted flour
- 1/4 cup powdered sugar
- 1 tablespoon vanilla
- 1 cup chopped nuts

Cream butter. Sift together flour and sugar. Cream with butter. Add vanilla and nuts. Pinch off and shape like fingers. Chill in Kelvinator refrigerator food storage compartment until firm. Bake in a 350° F. preheated oven 12 to 15 minutes or until crisp. Roll in sifted powdered sugar. Makes 3 dozen cookies.

Walnut Cream Wafers

- 1/2 cup butter
- 1/2 cup sugar
- 1 egg
- 3/4 cup sifted flour
- 1/2 teaspoon vanilla extract
- 1/4 cup walnut meats

Cream butter, sugar and egg in one operation. Add flour. Beat vigorously and add flavoring. Drop by rounding one-half teaspoon, about the size of a marble, on a greased cookie sheet 10 x 14 inches, 12 cookies to a sheet. Place a nut meat in the center of each cookie. Bake in a preheated oven at 375° F. 10 to 12 minutes. Makes 4 dozen cookies.

Sugar Cookies

- 1 1/2 cup butter
- 1 cup sugar
- 2 well beaten eggs
- 1 tablespoon milk
- 1 1/2 to 3 cups sifted flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/4 teaspoon lemon extract

Cream the butter and sugar. Add eggs, milk and mix well. Measure one cup flour and sift with salt and baking powder. Add to mixture. Add enough more flour to make of right consistency. Chill, roll, cut and sprinkle with sugar. Makes 2 1/2 dozen three inch cookies.

Rice Pudding

- 2 slightly beaten eggs
- 1/2 cup sugar
- 1/2 teaspoon salt
- 2 cups milk
- 1 teaspoon vanilla
- 2 cups cooked rice
- 1/4 teaspoon nutmeg

Combine first six ingredients. Pour into buttered pudding pan. Sprinkle with nutmeg. Bake alone in a 325° F. oven 50 to 60 minutes, or with an oven meal 1 to 1 1/2 hours. 4 servings.

Apple Crisp

- 8-12 pared and cored cooking apples
- 1 1/2 cup butter
- 3/4 cup dark brown sugar
- 1/2 cup sifted flour

Place apples in greased quart baking dish. Cream together butter, sugar and flour. Spread over apples. Cook with oven meal or alone in a 375° F. oven 30 to 45 minutes. 6 servings.

Bread and Butter Pudding

- 4 slices bread
- 4 tablespoons butter
- 4 slightly beaten eggs
- 1/4 teaspoon salt
- 1/4 cup sugar
- 2 cups milk
- 1/2 cup white raisins
- 2 tablespoons sugar
- 1 teaspoon cinnamon

Butter bread generously. Break into pieces and place in well-greased casserole. Mix eggs, salt, one-fourth cup sugar and milk. Wash and add raisins (optional). Pour this mixture over the bread. Mix well. Sprinkle with two tablespoons sugar mixed with cinnamon. Bake alone or with oven meal in a 375° F. oven approximately 1 hour. 4 to 6 servings.

Rice Apple Pudding

- 6 pared and cored apples
- 2 cups milk
- 1 teaspoon butter
- 3 well-beaten egg yolks
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 2 cup white raisins
- 1 cup cooked rice
- 3 stiffly beaten egg whites
- 3 tablespoons sugar



Oven Steamed Pudding

Place apples in buttered baking dish. Bring milk and butter to boiling point on a high temperature of surface unit. Add to egg yolks the milk, butter, sugar and vanilla. Combine with rice and raisins which have been washed and drained. Pour this mixture over the apples. Bake in a 350° F. oven for 1 hour or 375° F. oven for 45 minutes, or until firm. Cover pudding with meringue of egg whites and three tablespoons sugar. Return to oven. Brown 15 to 20 minutes. 4 to 6 servings.

Cream Puffs

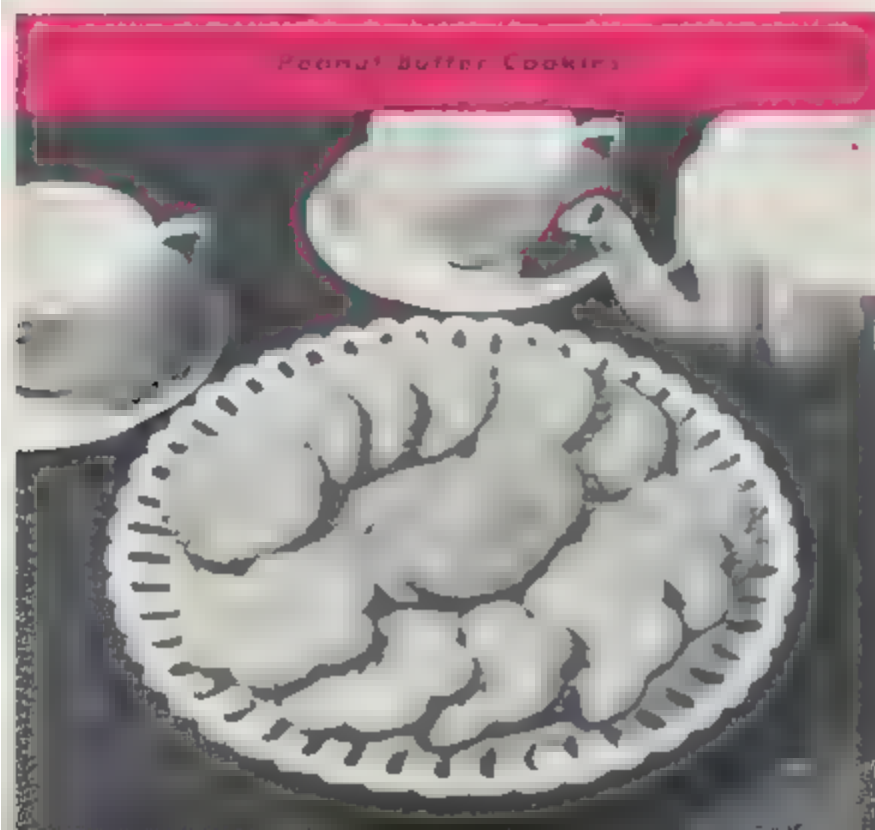
- 1 cup boiling water
- 1/2 cup shortening
- 1 cup sifted flour
- 1/2 teaspoon salt
- 4 eggs

Boil water in saucepan on high temperature. Add shortening. When melted, add flour and salt at one time. Stir immediately. When dough leaves sides of pan clean, remove from unit and let cool for a few minutes. Add eggs one at a time, beating well after each addition. Drop by spoonfuls on cookie sheet, two tablespoons to a puff. Bake in a 400° F oven for 35 minutes. Makes 12 cream puffs.

Cream Filling

- 2 cups scalded milk
- 3/4 cup sugar
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 3 slightly beaten egg yolks
- 1 tablespoon butter
- 1 teaspoon vanilla extract

To milk add sugar and cornstarch mixed together. Add egg yolks mixed with two tablespoons scalded milk. Beat well. Add to scalded milk and cook on a low temperature until thick. Beat in butter and vanilla extract. Cut off top of cream puff and fill. Fills 12 cream puffs.



Peanut Butter Cookies

BAKING CHART

Food	Temperature	Time in Minutes	Your Time
BREADS			
Baking powder biscuits	450°	10-12	
Cornbread	400-450°	30-20	
Muffins	425°	15-20	
Nut bread	350°	60	
Popovers	425°	45-60	
Yeast breads			
3 loaves	400°	60-70	
6 loaves	400°	60-80	
Yeast Rolls	400-425°	15-20	
Yeast coffee cakes	400°	30	
CAKES			
Angel	325°	60	
Buttercakes			
Cup cakes	375°	20-25	
Layer cake	375°	20-30	
Loaf cake	350°	45-60	
Chocolate buttercake			
Cup cakes	350°	20-25	
Layer	350°	20-30	
Loaf	350°	50-60	
Tube	325°	50-60	
Fruit cake			
Large	250°	3 hours	
Small	300°	1½-2 hrs.	
Gingerbread	350°	30-40	
Jelly Roll	350°	20-25	
Pound	325°	60-75	
Sponge	325°	60	
COOKIES			
Brownies	350°	20-30	
Chocolate	375°	10	
Drop	350°	12-15	
Filled	400°	10-12	
Gingersnaps	375°	5	
Hermits	350°	12-15	
Macaroons	350°	10	
Molasses	350°	12	
Refrigerator	425°	5-8	
Sugar	375°	10-12	
CREAM PUFFS			
	400°	60	
CUSTARDS			
Individual	275°	50-60	
Large	275°	60-75	
MERINGUE			
Pie	325°	15-20	
Shells	250°	75	

BAKING CHART

Food	Temperature	Time in Minutes	Your Time
PIES			
Double crust			
Raw filling	425-450°	40-50	
Double crust			
Cooked filling	425°	35-40	
Shell	450°	10-15	
Custard	400°	45-60	
Pumpkin	400°	40-45	
Tart shells	475°	5-10	
POTATOES			
Baked	400-450°	45-60	
Scalloped	350°	90	
PUDDINGS			
Individual	350°	40-50	
Large	350-375°	45-60	
Rice	325°	60	
With Fruit	400°	40-50	
SCALLOPED DISHES			
Cooked materials	350°	45-60	
Uncooked materials	350°	60-90	
SOUFFLES			
	325°	60-75	

MEAT ROASTING CHART

Cold oven start

Food	Temperature	Approx. Minutes Per Pound	Your Time
BEEF			
Standing rib	300-350°	Rare 25-30 Medium 30-35 Well done 35-40	
Rolled rib	300-350°	Rare 35-40 Medium 40-45 Well done 45-60	
FRESH PORK			
	350°	35-60	
LAMB			
	300-350°	35-45	
VEAL			
	325-350°	35-45	
SMOKED HAM			
Slice or half		22-25	
*10-18 pounds		18-20	
18-25 pounds		15-18	
POULTRY			
Chicken	300-350°	25-30	
*Turkey			
10-12 pounds	325°	25-30	
12-15 pounds	300°	20-25	
Over 15 lbs.	275-300°	15-20	
Duck	350°	30	
Goose	350°	20-25	

*In cooking large roasts of meat, there is more surface for the heat to penetrate. Therefore, the cooking time per pound is reduced. Where there is a large amount of bone, the minutes per pound are the minimum figures given in the chart.

ROASTING

Roasting is similar to baking in that foods are cooked uncovered to the browned stage. To secure tender, moist, glistening, browned roasts use shallow pans. Do not add water and do not cover roasts unless the meat is a tougher cut and a steamed or braised result is preferred, as in the case of pot roast, which is best cooked in the Scotch Kettle or on the surface unit.

Moisture Control

The control of moisture in the Kelvinator electric oven eliminates the hard-to-wash and hard-to-store covered roaster for roasting meats, fowl, game and fish and will create roasts of delicious flavor found in no other method of cookery.

Temperature

Since it has been found that searing at a high temperature does not help in retaining meat juices, low temperature roasting at 300 to 350 degrees F. with its cleaner, safer and simpler procedure is recommended. Basting is not necessary in the Kelvinator oven.

Combination Thermostat and Oven Switch Knob



Baked Ham in Broiler-Roaster Pan

Method

Wipe the meat which is at room temperature with a damp cloth and place fat side up on a small rack in the roasting pan. The Combination Broiler-Roaster pan (5) is excellent for the roasting of large cuts of meat, ham or fowl. Place the roasting pan on a shelf so the meat is in the center of the oven.

Roasting may be done in a pre-heated oven or from a cold start, although the simplicity of the cold oven method makes it preferable. Set the Combination Thermostat and Oven Switch knob (7) at the correct temperature and roast so many minutes per pound according to the directions on the meat roasting chart (page 49).

Meat Roasting and Oven Recipes



Standing Rib of Beef

Roast Rib of Beef

Select a two or three-pound standing rib roast. Wipe with a damp cloth and rub with salt and pepper. Place the roast in a pan with the fat side up. Make a small incision through the fat covering and insert a roast meat thermometer so the bulb reaches the center of the roast. Do not cover the roast and do not add any water. Place the meat in cold oven. Set thermostat at 300-350° F. and roast to the desired degree of doneness. Rare—140° F., Medium 160° F., Well done—170° F. A four-pound roast will serve 6-8 people.

Rolled Rib of Beef

Roast as for standing rib roast, but increase the cooking time ten minutes per pound.

Meat Loaf

- 1 pound ground beef
- 1 pound ground veal
- $\frac{1}{4}$ pound ground suet
- 1 tablespoon salt
- $1\frac{1}{2}$ tablespoons drained horse-radish
- $\frac{1}{4}$ cup chili sauce
- 2 cups fresh bread crumbs
- $\frac{1}{4}$ cup water

Combine beef, veal, suet, salt, horse-radish, chili sauce, bread crumbs and water. Pack into loaf pan $9\frac{1}{4} \times 5\frac{1}{4} \times 2\frac{3}{4}$ -inches. Bake alone or with oven meal in a 375-400° F. oven for $1\frac{1}{2}$ to 2 hours. 10 servings.

Roast Pork

- 4 pounds shoulder of pork
- 3 teaspoons salt

Have bones removed from pork shoulder. Fill cavity with apple dressing. Sew up opening. Roast in a 350° F. oven 35 to 50 minutes per pound. In carving, cut down through roast, serving both meat and dressing. 6 servings.

Apple Dressing

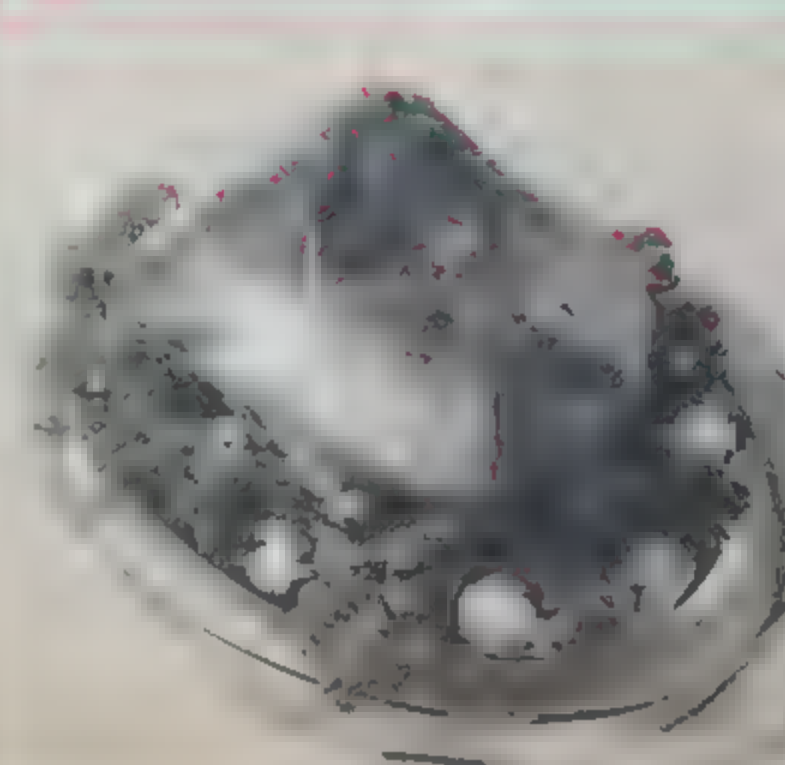
- $\frac{1}{2}$ cup chopped celery
- $\frac{1}{2}$ cup chopped onion
- 2 tablespoons melted fat
- 5 pared, diced tart apples
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup chopped parsley
- 1 cup bread or cracker crumbs

Saute celery and onion three minutes. Add apples. Sprinkle with sugar and salt. Cover. Cook slowly until tender. Remove from unit and add parsley and crumbs.

Crown Roast of Pork

Have the crown prepared at the market. Wipe with a damp cloth and thoroughly rub with salt and pepper. Arrange the roast in a dripping pan so that the rib ends are down and the meaty part of the roast is uppermost. As the meat cooks, the fat and liquid will baste the bones so they will not become too brown. Insert a roast-meat thermometer so that the bulb reaches the center of the thickest part. Do not add water and do not

Pork Roast



cover. Roast in a oven until done, allowing 35 to 50 minutes to the pound or until the thermometer registers 185° F. To serve, fill the center of the crown with buttered peas or other vegetables and slip paper frills over the rib ends or decorate with radishes. 12 servings.

Frenched Leg of Lamb

Select a French style leg of lamb. Do not have fell removed. Wipe with a damp cloth. Season with salt and pepper and rub with garlic, if desired. Place skin side down on a rack in an open pan. Make a small incision through the fell and insert a roast-meat thermometer so the bulb reaches the center of the thickest part. Do not add water. Do not cover. Roast in cold start oven 300-350° F. until the desired degree of doneness is reached. Medium done—175° F., Well done—180° F. A six-pound leg of lamb will serve 8 to 10 people.

Veal Shoulder Roast

- 6 pounds square cut veal shoulder
- 8 strips bacon
- 3 teaspoons salt
- $\frac{1}{2}$ teaspoon pepper
- 2 cups drained sliced peaches
- 12 slices crumbled bread
- 2 eggs
- 1 teaspoon coriander
- 2 tablespoons chopped mint

Have meat boned with one side left open for stuffing. Wipe with damp cloth. Season inside and out with two teaspoons salt and one-fourth teaspoon pepper. Fill pocket by combining peaches, bread, eggs, the remaining salt and pepper, coriander and mint. Sew or skewer the opening. Place in a shallow open pan without water. Place strips of bacon over meat. Bake in a 325° F oven, 30 to 40 minutes per pound. 8 servings.

Fruited Canadian Slices

- 6 slices Canadian style bacon $\frac{1}{2}$ inch thick
- 6 slices pineapple
- 1 cup raisins
- 1 cup pineapple juice
- 1 cup water
- 6 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt

Place bacon in $10\frac{3}{4} \times 7\frac{1}{2} \times 1\frac{1}{2}$ -inch pan. Place slice of pineapple over each piece of bacon. Simmer raisins in pineapple juice and water for ten minutes. Thicken with a paste of cornstarch, salt and a small amount of water, stirring until cornstarch is cooked. Pour sauce over bacon and pineapple. Cook alone or with oven meal in a 350° F. oven for $1\frac{1}{4}$ hours.

Ham Loaf

- $1\frac{1}{2}$ pounds ground smoked ham
- $\frac{1}{2}$ pound ground veal
- $\frac{1}{2}$ pound ground pork
- 1 cup cracker crumbs
- 1 cup milk
- 3 slightly beaten eggs
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- $1\frac{1}{2}$ cups packed brown sugar
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup vinegar
- 1 teaspoon dry mustard

Mix together lightly ground meats, cracker crumbs, milk, eggs, salt and pepper. Mold in a $5\frac{1}{4} \times 9\frac{1}{4} \times 2\frac{3}{4}$ -inch loaf pan and unmold into meat roasting pan $7\frac{1}{4} \times 10\frac{3}{4} \times 1\frac{1}{2}$ -inches. Make a sauce by combining the brown sugar, water, vinegar and mustard. Pour over meat loaf. Bake in a 300° F. oven for 2 hours. 12 servings.

Roast Fowl

For small fowl, prepare for roasting by removing pin feathers. Clean well, inside and out. Wash. Sprinkle with salt. Stuff with dressing. Brush with melted butter and dredge with flour. Place in shallow roasting pan, without adding liquid or water. Roast in a 300-350° F. oven 30 minutes per pound. For older or larger fowl, the temperature should be decreased and the time increased.

Salmon Box

- 1 loaf bread
- 1 cup milk
- 1 tablespoon butter
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- 1 can flaked salmon
- 2 tablespoons minced sweet pickle
- 1 well-beaten egg
- $\frac{2}{3}$ cup mayonnaise

Remove side and top crusts from loaf and hollow out inside. To milk add one cup of the crumbs and cook on a low temperature until smooth. Remove from unit. Add one tablespoon butter, salt and pepper. Combine salmon and pickle with sauce. Brush outside of loaf with melted butter and fill with the mixture. Place in loaf pan. Bake in a 425° F. oven until brown or about 20 minutes. Serve with sauce made by mixing one egg and mayonnaise. Cook on low temperature, stirring constantly until thick. 6 servings.

Macaroni Mousse

- $1\frac{1}{2}$ cups milk
- $\frac{1}{4}$ cup butter
- 1 cup cooked macaroni
- 1 cup soft bread crumbs
- 1 chopped pimiento
- 1 tablespoon minced onion
- $\frac{3}{8}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- 1 cup grated American cheese
- 3 beaten eggs

Scald milk on high temperature of surface unit and add butter. Place macaroni in buttered baking dish. Add bread crumbs, pimiento, onion, salt, pepper and cheese. Add eggs. Stir until mixed. Bake in a buttered casserole uncovered in a 375° F. oven 35 to 45 minutes. 6 servings.

Potato and Celery Scallop

- 6 medium-sized peeled and diced potatoes
- 5 stalks celery, cut in $\frac{1}{2}$ -inch lengths
- 2 cups medium thick cream sauce
- $\frac{3}{4}$ cup buttered crumbs

Parboil about 10 minutes potatoes and celery. Drain and place in a well-buttered casserole, alternating with layers of a thick cream sauce to which cheese may be added. Cover the top with crumbs. Return to the oven and bake at 350° F. 45 minutes or until the celery is tender. 6 servings.

Mashed Potatoes De Luxe

- 2 cups cooked mashed potatoes
- 2 tablespoons butter
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ cup hot milk
- 1 tablespoon chopped parsley

Combine and scald in saucepan on high temperature, butter, salt, pepper and milk. Stir in hot mashed potatoes. Beat until smooth and fluffy. Place in buttered casserole. Bake in a 375° F. oven for 25 to 30 minutes or until golden brown. 4 servings.

Asparagus Souffle

- 4 tablespoons butter
- 7 tablespoons sifted flour
- $\frac{1}{2}$ cup milk
- 3 beaten egg yolks
- $\frac{1}{2}$ cup grated cheese
- 2 cups chopped green asparagus
- 3 stiffly beaten egg whites

Make white sauce by melting butter in skillet on low temperature of surface unit. Stir in flour. Add milk, stirring constantly. Add egg yolks and cheese and cook until medium thick. Remove from unit and add asparagus. Fold in egg whites, place in a well-greased casserole. Bake with oven meal or alone in a 325° F. oven for about 50 minutes. 4 servings.

Oven Fruit, Vegetables

To steam fruits or vegetables in the oven, follow directions for proportions on the surface cookery chart (see pages 22 and 23) using one-half standard measuring cup or enough water to cover the bottom of the utensil to about one-fourth-inch depth. Use a utensil which has a tight-fitting cover (see page 9).

Minted Carrots

- 2 pounds scraped carrots
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 2 tablespoons brown sugar
- 4 tablespoons melted butter
- 1 tablespoon chopped mint leaves

Cover carrots with cold water until crisp. Place in baking dish which has a tight-fitting cover. Sprinkle with salt, pepper and brown sugar. Pour butter over carrots. Add mint leaves. Cover dish. Bake with oven meal in a 375° F. oven for approximately 1 hour. 4 to 6 servings.

Pickled Beets

- 2 pounds peeled and diced beets
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ cup vinegar
- $\frac{1}{4}$ cup cold water
- 1 teaspoon pickling spice

Place beets in utensil which has a tight-fitting cover. Add sugar, vinegar, water and pickling spice. Cook with oven meal in a 375° F. oven for $1\frac{1}{2}$ hours. 4 to 6 servings.

Mushroom Escalloped Potatoes

- $2\frac{1}{2}$ cups sliced potatoes
- $\frac{1}{4}$ cup finely chopped green pepper
- 1 tablespoon minced onion
- 2 cups canned mushroom soup
- 1 teaspoon salt

Combine potatoes, pepper, onion and salt. Place in buttered loaf pan. Pour mushroom soup over all. Bake uncovered. Bake with oven meal or alone in a 375° F. oven for $1\frac{1}{4}$ to $1\frac{1}{2}$ hours. 6 servings.

Hot Spiced Applesauce

- 4 cups pared, chopped apples
- 2 tablespoons lemon juice
- 1 lemon rind grated
- $\frac{1}{4}$ to $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup sugar
- $\frac{1}{8}$ cup red cinnamon candies
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg

Combine ingredients. Place in utensil with tight fitting cover. Steam with oven meal in a 375° F. oven for $1\frac{1}{4}$ to $1\frac{1}{2}$ hours. 6 servings.

OVEN MEALS

The Kelvinator oven has been designed to roast meat, steam vegetables and bake less delicate breads and desserts all at the same time with one heat. Oven meals do not require special recipes, only planning for combinations of favorite foods.

Three Types of Oven Meals

1. Foods cooked at the same temperature and for the same length of time and which may be allowed to stand before cooking without being impaired. The Cooking Timer (B) may be used with this type meal. An example of this type menu would be Baked Pork Chops, Steamed Green Beans, Baked Potatoes and Spiced Pineapple.
2. Foods cooked at the same temperature and time which require immediate cooking. The crust of a fruit or berry pie will become soaked if allowed to stand, so such menus as Chicken and Noodle Casserole, Spiced Beets

and a Cherry Pie should be cooked immediately.

3. Foods requiring the same temperature but different lengths of time. The foods which cook in less time may be removed before the other foods of the meal are done, or placed in the oven during the latter part of the cooking time. The meat will require a longer cooking time in an oven meal menu of Roast Pork, Stewed Onions in Tomato Sauce, Steamed Potatoes and Fruit Cobbler.

Placement

Generally meat in a small, shallow open pan, and vegetables steamed in a tightly-covered utensil are placed on the shelf position 9 or 8, and the open pans or foods to be browned on the upper shelf position 4 or 5 (see page 38). Foods to be steamed are covered tightly; foods to be browned are left uncovered.

To permit free air circulation, allow at least one inch of space between pans on each side, top and bottom, as well as between pans and oven side walls.

Shelves

Arrange the shelves so that foods are staggered, or are placed so they are not directly above another.

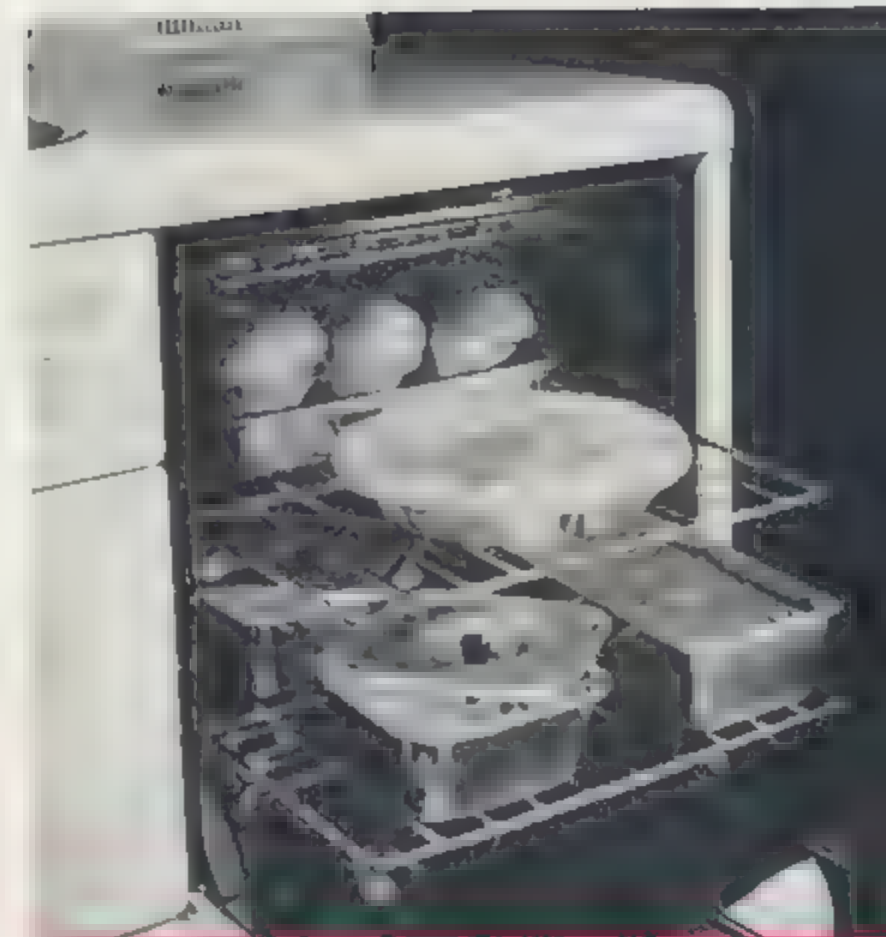
Time and Temperature

375 degrees F. for one and one-quarter to one and one-half hours is the most popular temperature and time for the cooking of oven meals. Meats cook satisfactorily at this temperature in a meal combination. 350 degrees F. and 400 degrees F. may also be used.

All steamed vegetables except leafy ones requiring very short cooking periods are adaptable for oven meal combinations. Vegetables will take a longer cooking time than on the surface.

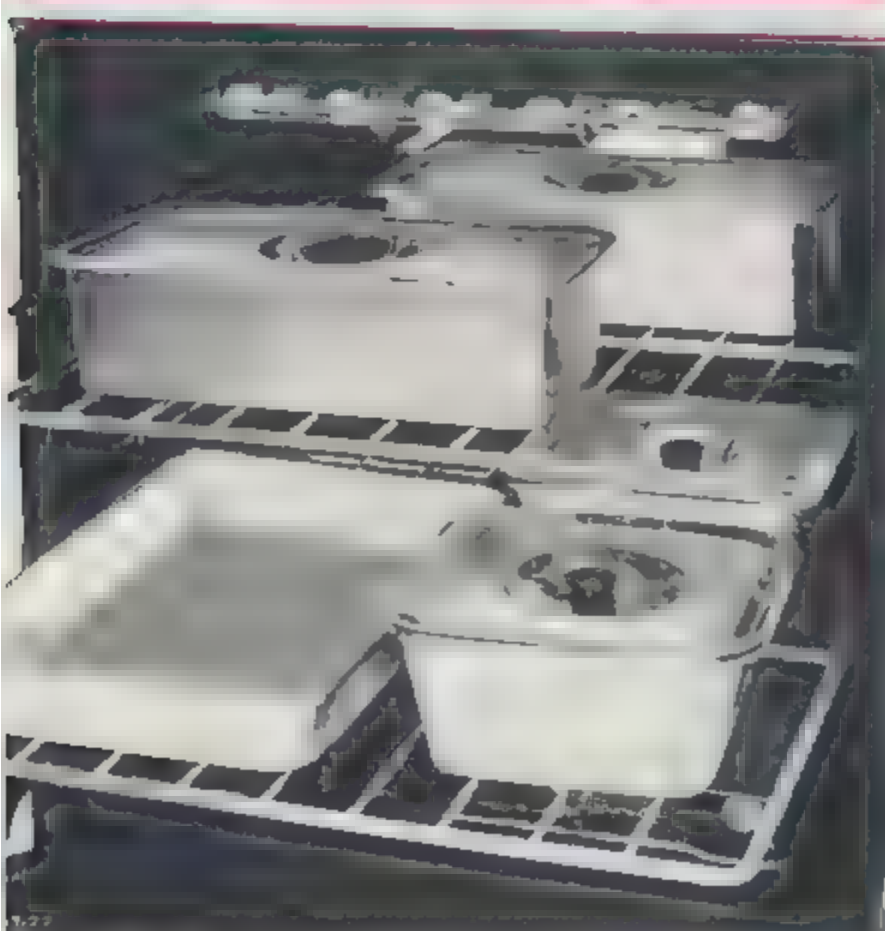
Steam escaping from vegetables and baked dishes may affect the browning and texture of delicate foods, therefore, breads and desserts must be selected with this in mind. Puddings, cobblers, upside down cakes and breads or fruit cakes are satisfactorily cooked with oven meals.

The cooking time of a combination meal is determined by the time required for the meat or main dish (see Baking and Roasting Chart, pages 48 and 49). Oven meals are satisfactorily cooked from a cold oven start.



Oven Meal of Meat Loaf, Carrots, Rice, Popovers, Apple Pie

Oven Meal Utensil Set



SUGGESTED OVEN MEAL COMBINATIONS

Main Dish	Vegetables, Fruit	Bread, Dessert	Temperature	Time
Ham Slice	Steamed Carrots Escalloped Potatoes	Fruit Pie	350° F.	1½ hours
Roast Pork	Candied Sweet Potatoes Cinnamon Apples	Cherry Pudding	350° F.	2½ hours
Baked Chicken	Escalloped Potatoes and Carrots Steamed Rutabaga	Apple Scallop	350° F.	2½ hours
Porto Rican Roast	Steamed Potatoes, Onions and Carrots	Peach Polly	350° F.	2½ hours
Tuna and Noodle Casserole	Buttered Beets Steamed Dried Prunes	Nut Bread	375° F.	1¾ hours
Meat Loaf	Baked Potatoes	Whole Wheat Rolls Fig Surprise Cake	375° F.	1½ hours
Standing Rib Roast of Beef	Steamed Potatoes Baked Tomatoes and Celery	Apple Crisp	375° F.	2 hours
Roast Duck	Steamed Rice Green Beans	Deep Dish Apple Pie	375° F.	2½ hours
Macaroni and Meat Casserole	Sliced Beets Minted Carrots	Cream Puffs	375° F.	1½ hours



Section Four

Broiling

Broiling electrically is a simple and healthful method of cooking by radiant or direct dry heat. The Kelvinator broiler with its quick intense heat broils meat a rich moist deep brown outer surface, while the inside is tender, juicy and rare, or well-done as desired, similar to that of charcoal broiling but without smoke or dirt.

The Combination Broiler-Roaster Pan (5) is finished in easy-to-clean black porcelain. The grill has wide, flat surfaces that reflect the heat away from the fat which has dripped through the narrow spaces.

What to Broil

Meats for broiling should be tender, with comparatively little connective tissue and with some degree of fat throughout, but they need not be expensive cuts. The glowing heat of the Kelvinator broiler gives that delectable grilled flavor to chopped beef and lamb, sausage, frankfurters, corned-beef hash, ground leftover meats or small pieces of meat on skewers, as well as tenderloin steaks, lamb steaks and chops, sliced ham, bacon, calves liver and sweetbreads. Veal with very little external fat and no marbling and with a relatively high proportion of connective tissue; and pork with most of its flavor in the fat, which in broiling is somewhat melted away and its requirement of well done cooking are cooked preferably by the braising method, though they may be broiled if placed far enough away from the unit and cooked for a longer time.

Vegetables, Fruits

Many vegetables and fruits are delicious broiled and are adaptable as meat accompaniments or combined in meals. Tomatoes, thick slices of onion, mushrooms, halved summer squash, sliced white potatoes may be broiled raw, whereas vegetables such as whole sweet or white potatoes, parsnips, whole onions, sliced egg plant, cauliflower flowerettes or carrots are usually pre-cooked until nearly tender. Peaches, apricots, apple rings, pineapple, peeled bananas, orange or grapefruit halves, or canned fruits are delicious additions to a quick meal. Choose fruits and vegetables that can be cooked as long as the meat or just half as long as they can be put on the grill when the meat is ready to be turned.

Brushing vegetables with butter or oil before broiling results in added flavor and browning. Fruits may be brushed or dotted with butter and sprinkled with sugar. Some fruits and vegetables are broiled on both sides and some without turning. If broiled with meat they are placed wherever space allows on the broiling grill for the last of the broiling period. Cooked or canned vege-

Broiling Section and Combination
Broiler-Roaster Grill



tables may be put in the pan under the grill where they will be heated and seasoned with fat dripping from the broiling meat.

Fish and seafoods are superior when broiled. Fish should be brushed with oil unless unusually fat. Fish if whole is split and broiled skin down before turning. Thick fish steaks may be turned if desired. Place greased brown paper over the broiler grill, turning under and place in broiler pan or remove rack from broiler pan, place fish on bottom of pan and broil directly under the cherry red unit. Chickens may also be broiled satisfactorily on the Kelvinator electric range. Large quantities of sandwiches or bread may be conveniently toasted under the broiler. Soups and left over vegetables or rolls may be heated in the oven while broiling.

Foods should be removed from the refrigerator and allowed to reach room temperature before broiling.

How to Broil

Broiling is done under the upper oven unit (30) of the Kelvinator range by the searing method or the constant temperature method. The pilot light marked "Broil" (4) should glow during the entire broiling time. To keep the broiling unit red hot, leave the door partially open in the broiling position. This cools the oven just enough so the unit is thus kept a constant glowing red, thus the thermostat will not click off when the broiling temperature is reached.

Searing Method

The searing method of broiling is used to obtain steaks rare inside and very brown outside. The steaks are placed quite close to the unit. Broil until brown on one side, season, turn and broil on other side. If the steak is not the desired doneness, place on a shelf farther away from the unit to complete the cook-

ing. The searing method requires close attention.

Constant Temperature Method

Constant temperature broiling is the simpler method. Place the food at a distance of between 2 to 3 inches from the unit and broil the entire time in that position. With the acceptance of the fact that searing does not keep in juices, there is no need of turning the steak until the side exposed to the heat is browned properly, which is when the meat is about half done. The constant temperature method broils food uniformly and requires little attention.

Cooking Time

The cooking time of broiled meats depends on the type and thickness as well as the degree of doneness desired. The exterior of the meat should be uniformly and well browned and should have a plump, full appearance. The interior will differ according to the degree of doneness desired.

A rare steak will have rose red meat and juice. Medium steaks will have a light pink interior and less juice. Well done steaks will be brownish gray throughout. Lamb and mutton chops are generally liked medium or well done. The interior is just faintly pink, juicy and tender.

Personal preference will determine the broiling time for meats. It is well to test steaks for degree of doneness desired, a minute or two before the cooking time is up. Cut a small gash along the edge of the bone, turn the meat back and note the color.

If a thermometer is used, insert in not less than an inch and a half steak from side so bulb is in center. For rare steak, turn when the thermometer reads 105 degrees F. and take out at 140 degrees F. For medium done and well done, the broiling is continued until the thermometer registers 160 170 degrees F.

Broiling Recipes

Broiled Steak

Have porterhouse, sirloin, tenderloins or other tender cuts of steak cut at least one inch thick. Wipe with a damp cloth. Trim steak of excess fat, scoring the fat at one and a half inch intervals to eliminate curling. Set combination thermostat and oven switch knob to "Broil" and preheat the broiling unit 3 to 5 minutes with oven door closed. Place steak on center of cold broiler-roaster combination pan and grill, allowing 2 to 3 inches between the surface of the meat and upper oven unit. Leave oven door ajar at broiling position. When the steak is nicely browned on one side, it will be about half done. Season, turn and brown on the other side. Only one turning is necessary. The time for broiling depends upon personal preference. Rare steak will require 10 to 15 minutes total time; medium, 16 to 22 minutes; well done, 23 to 30 minutes. Thicker steaks will require a proportionately longer time.

Variations

Combine 2 ounces Roquefort cheese with 2 tablespoons cream and a few drops of Worcestershire sauce. Spread on hot steak and serve.

When done pour mushroom caps browned in melted butter over steak.

Mix 1 part finely chopped onion with 3 parts finely chopped parsley. Rub to a smooth paste with melted butter. Spread over broiled steak just before serving.

For planked steak, after broiling on one side, place browned side down on wooden plank. Pile a border of mashed potatoes around the steak. Finish broiling. Other cooked vegetables may also be included.

Broiled Steak and Biscuits

Follow directions for broiling steak. Preheat oven at 500° F. for 10 minutes. Place biscuits on a 10x14-inch cookie sheet on oven shelf 9. Broil steak about 2-3 inches from the broiling unit, leaving the oven door ajar at broiling position. When the steak is done to taste, remove from oven. Turn combination thermostat and oven switch knob off. Place biscuits on shelf from which steak has just been removed. Close oven door. While steak is removed to a platter, the biscuits will brown in about 3 minutes.

5-Minute Steak Sandwich

- 1 pound ground beef
- 2 tablespoons grated onion
- 1 teaspoon salt

- 1/8 teaspoon pepper
- 6 slices bread or buns
- 1/4 cup butter
- 1/4 cup prepared mustard

Combine beef, onion, salt, pepper and mix thoroughly. Toast bread or buns on one side. Butter untoasted side of bread and spread with mustard. Cover each slice with ground beef mixture, making sure edges are well covered so they will not burn before meat is done. Arrange on broiler-roaster combination pan and grill allowing 3 inches between surface of meat and broiling unit. Broil as directed for steak for about 5 minutes. Six servings.

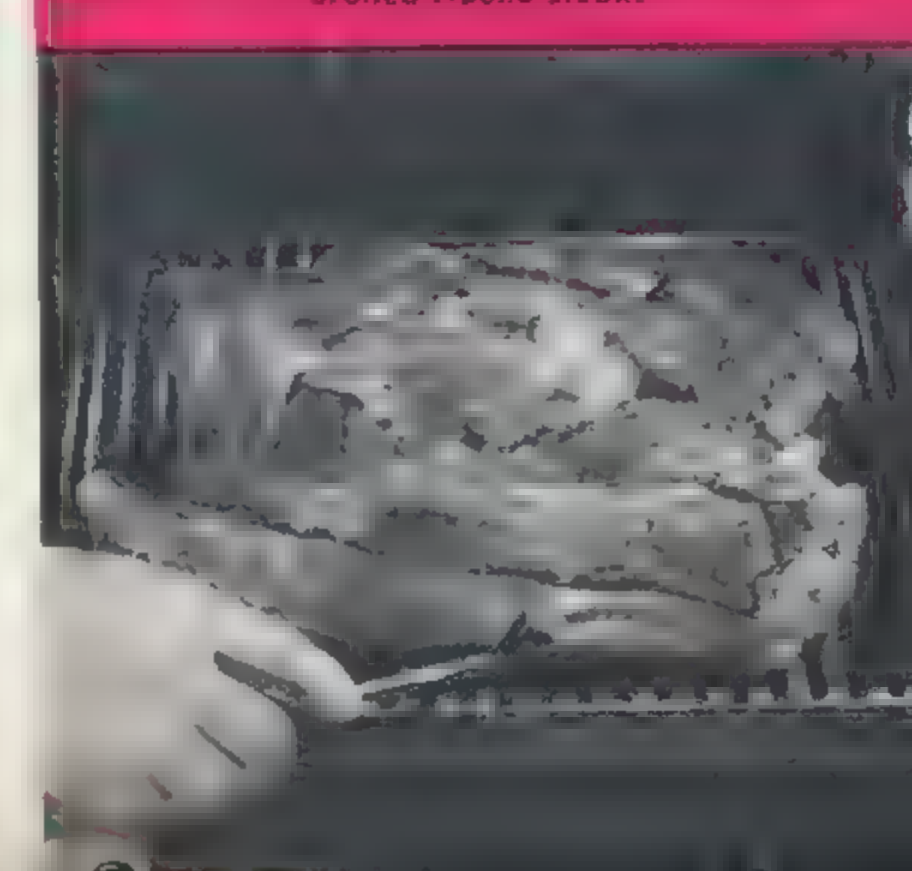
Broiled Chicken

Select broiler weighing about 1 1/2 pounds. Clean and split down the back. Flatten out as much as possible. Rinse first in cold water, then in hot and again in cold water. Season with salt and butter, using 2 to 3 tablespoons of butter to each broiler, greasing the skin side well. Arrange on cold broiler-roaster combination pan and grill about 4 inches from the broiling unit and broil as directed for steak. Broil about 20 minutes skin side down. Turn and broil skin side up for 15 to 20 minutes.

Broiled Ham

Select a slice of ham 1/2 to 1 inch thick. Wipe with a damp cloth. Score fat at 1 1/2-inch intervals to eliminate curling. Set combination thermostat and oven switch knob to "Broil." Place ham on cold broiler-roaster

Broiled T-Bone Steaks





Broiled Fish

combination pan and grill allowing 2 to 3 inches between surface of meat and the broiling unit. Brown on one side for about 12 minutes. Turn and brown on second side about 8 to 10 minutes. Ham about $\frac{3}{4}$ to 1 inch thick will require approximately 20 minutes total broiling time.

Broiled Lamb Chops

Have thick lamb chops cut uniform in thickness. Remove the fell since the quick cooking does not permit it to become tender as it does in roasting. Broil as directed for steak. Chops 1 inch thick require about 18 to 25 minutes.

Lamb Patties and Bacon

- 1 $\frac{1}{2}$ pounds ground lamb
- 1 $\frac{1}{2}$ teaspoons salt
- $\frac{1}{8}$ teaspoon pepper
- 8 slices bacon

Add salt and pepper to lamb. Shape into 8 rounded patties one inch thick. Wrap strip of bacon around each and fasten with a toothpick. Turn oven control to "Broil." Arrange on broiler rack and place about three inches from the broiler unit. Leave oven door in broiler stop position. Broil 8 minutes on one side; turn patties and broil 6 minutes longer on other side or until done. 8 servings.

Broiled Liver

Place liver on broiler rack on the broiler pan and place under the unit. Turn thermostat to "Broil" position. Brown liver on each side. Turn occasionally. Season with salt and pepper. Total broiling time approximately 8 to 10 minutes. Liver should be nicely browned, tender and not dry.

Broiled Fish

Select whole fish which has been split or fish steak or filets 1 to 1 $\frac{1}{2}$ inches thick. Brush with melted butter and season with salt and pepper. Place fish on greased brown paper on the broiler-roaster combination pan or directly on bottom of broiler pan, having removed the rack and grill about 2 to 3 inches from the broiling unit. Broil as directed for steak. Split whole fish or thin filets need not be turned. Steaks and thick filets should be turned once. Broil 10 to 15 minutes per side or 20 to 30 minutes total.

Mixed Grill

- 5 slices pineapple
- 3 lamb chops
- 8 link sausages
- 3 thick slices Canadian bacon
- 2 cups cooked, sliced carrots
- 4 cooked potatoes
- $\frac{1}{4}$ cup buttered crumbs

Place pineapple in center of broiler-roaster combination pan and carrots at each end. Dot with butter. Season. On broiler-roaster combination grill, place meat and potatoes which have been sliced lengthwise, and covered with buttered crumbs. Broil as directed for steak until meats are brown and done—about 15 minutes.

Broiled Frankfurter Meal

Split frankfurters lengthwise and spread with mustard. Wrap with bacon strips, and skewer with tooth-picks. Place on the broiler-roaster combination pan and grill. Set the combination thermostat and oven switch knob at "Broil," and leave oven door ajar. Broil until the frankfurters are well heated and the bacon browned. Brush slices of canned pineapple with melted butter and broil with meat. If desired, seasoned canned vegetables may be placed in the broiler pan below the meat. These vegetables will catch the meat drippings.

Broiled Bacon

Set the combination oven thermostat and switch knob at "Broil" position and leave oven door ajar. Place sliced bacon on rack on broiler pan. Place about 5 inches below unit. Turn frequently. When broiled to degree of doneness desired remove to hot platter. Bacon should be broiled lightly, cooked through and the fat should be transparent.

Spanish Tomatoes

Split hard medium-sized tomatoes crosswise. Place a thin slice of Spanish onion on each. Season with butter, salt, pepper, and a little sugar. Broil until onion is crisp and tomato is soft.

Broiled Tomato Olivettes

Cut tomatoes crosswise. Scrape out a little pulp from each center. Wrap a stuffed olive in a narrow piece of bacon. Fasten with a toothpick and place one in the center of each tomato half. Broil until tomatoes are tender and bacon is crisp.

Curried Peaches

Place canned peach halves on broiler pan. Sprinkle peaches with a little sugar. Fill cavity with butter. Add a slight sprinkling of curry powder. Place broiling pan under unit. Turn thermostat on to "Broil." Broil until slightly browned about ten to fifteen minutes with oven door open to broiler position. Serve hot.

Broiled Bananas with Bacon

Remove peeling from one side only of yellow bananas with green tips. Brush with lemon juice mixed with an even amount of melted butter. Place in broiler pan. Place a half strip of bacon on each banana. Broil

until bacon is crisp. Serve as a vegetable garnished with slices of lemon and sprigs of parsley.

Broiled Sandwich Rolls

- 5 hard cooked eggs
- 4 tablespoons mayonnaise
- 3 tablespoons chopped watercress or parsley
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- $\frac{1}{8}$ teaspoon cayenne pepper
- 1 loaf fresh sandwich bread
- $\frac{1}{4}$ cup soft butter

Press eggs through a ricer or sieve. Add mayonnaise, watercress, salt, pepper and cayenne and blend thoroughly. Spread on thin, lengthwise slices of bread, half a loaf long, which has been buttered. Roll and toast on all sides in broiler pan under unit at "Broil" position. Leave oven door in broiler stop position. The filling holds the rolls together. Makes about 20 rolls.

WARMER DRAWER

After the food is done, it may be kept warm until served in the waist high Safety-Stop Warmer Compartment (33) on some Kelvinator range models. The temperature of the warmer compartment is 120°-150° F.

Dishes for serving may also be warmed in the easy gliding drawer, which is equipped with a Safety-Stop. The drawer may be lifted to remove.

To operate the Warmer Unit pull Warmer Switch (35) mounted on the left end of the Wall Guard (32). The Warmer Signal Light (34) located next to the Warmer Switch (35) will glow while the Warmer unit is on.



Warmer Drawer

Index

	Page		Page
Appliance Outlet	2, 3, 7, 10, 11, 13	Cookies	38, 40, 48
Baking	8, 9, 37 to 49	Brownies	48
Baking, Scotch Kettle	25, 26	Butter Fingers	46
Baking, Time and Temperature Chart	48, 49	Chocolate	48
Beverages, Scotch Kettle	26	Coffee Drops	46
Boiling	16	Filled	48
Boiled Dinner—New England	35	Gingersnaps	48
Braising	16, 57	Hermits	48
Breads, 25, 29, 38, 39, 41, 42, 47, 48, 54, 55		Macaroons	48
Biscuits	38, 41, 48	Molasses	48
Boston Brown Bread	31	Peanut Butter	46
Cornbread	41, 48	Refrigerator	48
Muffins	48	Sugar	46, 47, 48
Spiced Apple	41	Utensil	9
Nutbread	48	Walnut Cream	46
Peanut Butter	42	Cream Puffs	47, 48, 55
Popovers	41, 48, 55	Filling	47
Breads, Scotch Kettle	26, 28	Croquettes	27
Breads, Yeast	32, 39, 40, 42, 48	Custards	48
Coffee Cakes	48	Desserts	29, 54
Easy-Bran	41	Doughnuts	8, 14, 16, 25, 26, 27, 31, 32
Rolls	42, 48, 58	Dressing	
Broiling	39, 56 to 61	Apple	51
Cakes	38, 39, 40, 48	Salad	23
Angel	48	Drip Tray	2, 3, 5
Butter	48	Dumplings, Cherry	21
Caramel Surface with Icing	20	Eggs	14, 22
Chocolate	48	Hard Cooked	22
Cup	48	Soft Cooked	22
Devil's Food	45	Supreme	19
Fig Surprise	45	Electric Clock	2, 3, 10, 11, 13
Fruit	45, 46, 48	Finish, Porcelain	2, 3, 4, 37
Gingerbread	48	Fish	27, 28, 50, 52, 58, 60
Tropical	45	Fowl	9, 49, 50, 52, 55
Hot Milk	44	Chicken	49, 55, 58
Jelly Roll	48	Broiled	59
Layer	33, 40, 44, 48	Fried Southern	17, 33
Lemon Cups	44	Turkey	39, 49
Loaf	48	French Toast	18
Pound	48	Fricasseeing	16
Quick Spice	45	Fritters	27
Sponge	44, 48	Fruit	25, 26, 27, 53, 57
Tube	48	Apples	22, 55, 57
Canning	39	Applesauce, Spiced	53
Cereals	9, 17, 22, 26	Apricots	22, 57
Cornmeal	17	Bananas	57
Cream of Wheat	17	Berries	22
Crushed Oats	17	Broiled	57
Infants	17	Canned	57
Oven	9	Cranberries	22
Quick Cook Oats	17	Dried	15, 17, 22, 27
Ralston	17	Fresh	16, 18, 22, 27, 28
Scotch Kettle	26	Figs	22
Cheese Cookery	14	Grapefruit	57
Chili Con Carne	35	Meals	54, 55
Chop Suey, American	19	Orange	57
Clams	27	Oven	9, 53
Cleaning and Care	4, 5, 6, 7	Peaches	23, 57
Combination Broiler		Curried	61
Roaster Pan	2, 3, 7, 9, 50, 57	Pears	23
Combination Thermostat and		Pineapple, Spiced	18
Oven Switch Knob	2, 3, 10, 38, 39, 50	Broiled	57
Construction	2, 3, 4, 7	Plums	23

	Page		Page
Prune Appetizers	17, 18	Pork	57
Dried, Unsoaked	23	Chops	33
Rhubarb	23	Chops and Rice	21
Scotch Kettle	26, 27	Crown Roast	51, 52
Frying	13, 16	Fresh	49
Deep Fat	8, 14, 16, 25, 26, 27	Roast	55
Fuses	7	Sausage	57
General Instructions	4 to 11	Peach Brunch	19
Gravies	14, 30	Stuffed Prune	17, 18
Chicken	17	Scotch Kettle	8, 29
Heat Director	2, 3, 6, 38, 40	Skillet Meals	16
Heat Seal Oven Door	2, 3, 37	Steaks	57, 58, 59
Icing		Broiled	57, 58, 59
Broiled Caramel	44	With Biscuits	59
White	20	Five-Minute Sandwich	59
Insert Pan, Scotch Kettle	5, 8, 24, 25, 26, 28	Porterhouse	59
Insulation	37	Sirloin	59
Kelvinator Models ER 411,		T-Bone	59
ER 413, ER 417	2, 10, 13, 39	Tenderloin	59
Macaroni	17, 23, 26	Variations	59
Mousse	53	Sweetbreads	57
Meats	14, 29, 50, 57, 58	Tongue	29
Bacon	57	Veal	49, 57
Broiled	60	Scallops	21
Bananas	61	Shoulder Roast	52
Canadian, Fruited Slices	52	Meringues	48
Beef	49	Shells	48
Boiling	29	Pies	48
Braised Carrot Rolls	19	Menus	28, 29, 55
Brisket, Plate	31	Minute-Minder	2, 3, 11, 13
Chopped	57	Noodles	17, 23, 26
Chuck Roast	29	Orange Marmalade	34, 35
Corned	29	Oven	2, 3, 5, 6, 8 to 10, 13, 14, 32, 36 to 61
Beef Hash	57	Time and Temperature Chart	48, 49
Pot Roast	28, 50	Oysters	27
Meal	28, 33	Parts of Range	2, 3
Roasts	32, 49, 51	Pan Broiling	16
Roly Polys	35	Pan Frying	14, 16
Skillet Meal	19	Pastry	42, 43
Boiling	29	Pies	39, 40, 42, 43, 49
Broiling	57, 58, 59, 60	Apple	43, 49, 55
Corned	29	Cherry	49, 54
Frankfurters	57	Custard	43, 49
Hot Potato Salad	35	Dixie Pecan	43
Meal	60	Lemon Meringue	32, 43, 44, 48
Broiled	57	Pumpkin	49
Ham	9, 50, 57	Preserving	14, 29
Baked	33	Puddings	8, 14, 25, 40, 47, 49, 55
Broiled	59, 60	Bread and Butter	47
Cottage	29, 32	Chocolate	20
Loaf	52	Fudge Puffs	35
Slice	55	Fruit	49
Smoked	49	Holiday	26, 31
Heart	29	Individual	49
Stuffed	34	Large	49
Less Tender	29	Rice	47, 49
Lamb	49, 57, 58	Rice Apple	47
Broiled	57	Scotch Kettle	26, 28
Chops, Broiled	32, 56, 60	Rice	23, 26, 55
Leg, Frenched	52	Browned	17
Patties and Bacon	60	Puddings	47, 49
Liver	57	Roasting	9, 28, 39, 40, 50, 53, 54
Broiled	60	Time and Temperature Chart	49
Meat Loaf	28, 51, 55	Sandwiches	
Mixed Grill	60	Broiled	58
Pickled	29	Rolls	61

	Page
Sauces	
Caramel	20
Cream	14, 22, 33
Dessert	22
Horseradish	20
White, Chart	21
Sauteing	14, 16
Scallops	27
Scalloped Dishes	49, 53
Scotch Kettle	2, 3, 5, 8, 16, 24 to 35
Seafood	27, 58
Selector Control	2, 3, 10, 11, 13, 24, 25
Shelves	2, 3, 6, 37, 38, 40
Simmering	15, 16
Skillet Meals	16
Souffles	49, 53
Soup	58
French Onion	20
Ox-Tail	34
Scotch Kettle	30
Split Pea	34
Turnip and Potato	21
Spaghetti	17, 23, 26
Italian	19
Steaming	14, 16, 18, 27, 28, 39, 55
Sterilizing	25, 29, 33
Surface	2 to 5, 11 to 23
Switches	2, 3, 10, 13, 14, 15, 24, 25, 38, 39, 50
Thermometer	5, 8, 24, 25, 58
Timer Clock	2, 3, 10, 11, 13, 25, 39, 54
Toast	58
Units	2, 3, 4, 5, 13, 14, 15, 16, 23, 38, 39
Utensils	8, 9, 13, 14, 24, 25, 54
Vegetables	8, 14, 25, 27, 29, 53 to 55, 57
Artichokes	22
Asparagus	22, 28
Deep Fat Frying	27
Souffle	53
Beans	
Baked	31, 33
Green or Wax	22
Kidney	22
Lima	
Dried	22
Fresh	22
Navy Dried	22
Beets	28
Cubed	22
Pickled	53
Shredded	22
Sliced	22
Broccoli	22
Brussel Sprouts	22, 28
Cabbage	
Green	22
Quartered	22
Red	22
White Shredded	22
Carrots	28, 55
Minted	53, 55
Sliced	22
Turnips	18
Whole	22
Cauliflower	22, 57
Celery	22
Collards	22
Corn on the Cob	22, 33

	Page
Cucumber	22
Dried	15, 17, 18, 22, 23, 25, 27
Eggplant	22, 27, 57
Fresh	8, 16, 18, 25, 27, 28, 53, 55
Frozen	23
Greens	22
Kohlrabi, Sliced	23
Left-overs	57
Lentils, Unsoaked	23
Lettuce	23
Limas, Carioca	18
Meal	19
Mushrooms	57
Okra	23
Onions	23, 27, 57
French Fried	35
Oven	39, 53, 54, 55
Parsnips	57
Quartered	23
Peas, Green	23
Mushrooms Creamed	21
Potatoes	18, 23, 28, 49, 57
Baked	49, 55
Surface	23
Scotch Kettle	25, 26
Broiled	57
Celery Scalloped	53
Chips	27
Cooking Time	23
French Fried	27
Hot Salad with Frankfurters	35
Mashed DeLuxe	53
Mushroom Scalloped	53
Oven	53, 55
Scalloped	49, 55
Scotch Kettle	8, 25, 27, 28
Shoestring	27
Steamed	16, 23
Surface	18, 22, 23
Turnip Soup	21
Pumpkin	23
Rutabaga, Cubed	23
Sauerkraut	23
Spinach	23
With Hard Cooked Eggs	31
Squash	
Hubbard	23
Summer	23, 57
Sweet Potatoes	23, 55, 57
Swiss Chard	23
Time and Temperature Chart	22, 23
Tomatoes	23, 57
Olivettes Broiled	61
Spanish	60
Turnips	
White, Sliced	23
Potato Soup	21
Yams	23
Zucchini	23
Vermicelli	17, 26
Vent	2, 3, 37
Wall Guard	2, 3, 10, 13, 37, 61
Warmer Safety-Stop Drawer	
2, 3, 7, 13, 15, 29, 61	
Water Heating	14, 30
Welsh Rabbit	23
Work Surface	2 to 4, 13, 25

